



Placerville Republican

EL DORADO COUNTY'S ONLY DAILY NEWSPAPER

VOLUME XLVIII

PLACERVILLE, EL DORADO COUNTY, CALIFORNIA, TUESDAY, APRIL 19, 1938

NUMBER 90

WEATHER

Fair tonight, Wed.; high today 79; low last night, 44.

INSTITUTE OPENS ON WEDNESDAY

THEFT SUSPECTS FACING TRIAL

First Hearing Before Jury In Black Oak Highgrading Case Opens Wednesday

The first trial by jury of charges brought as a result of an investigation of highgrading at the Black Oak mine earlier this year, opens Wednesday morning in Superior Court before Judge George H. Thompson.

Although several others were charged in connection with the case, those who were apprehended and arrested subsequently pleaded guilty either in justice court or in superior court.

Mitchell D. Siderius and Robert Fields, charged with grand theft on several counts in connection with the case, pleaded not guilty to each of the several counts, and the case comes on for hearing Wednesday.

The two are being defended by Attorney Wallace Shepard, of Sacramento. District Attorney Henry S. Lyon will prosecute.

The panel which has been called for possible jury service in the case includes:

Katherine A. Johnson, George C. Wylie, Maude L. Foster, W. E. Ashley, Henry Baker, John C. Pilatti, Alice L. Flynn, Francis H. Bacchi, William M. Knox, Margaret A. Kelly, John Rolfe, Thomas Lemasney, J. F. Ryman, Charles Leventon, Reuel V. Whigham, P. L. Burnett, Leo Flynn, John Small, Joseph Fraser, Vivian Dalton, Ernest Brown, George Forsyth, Victor E. Banta, Lizzie Giebenhain, Marie Grien, Annie Klinger, Alice Swartz, Pearl Oates, Mamie Cook, Edward Althoff, Ethel Cody, Chester Darrington, Albert Niegel, Absalom MacIn and Margaret Perey.

Clarksville Man Hangs Himself

Small Sash Cord Doubled To Form Noose; Act Laid To Prolonged Ill Health

Charles Cleve Wright, aged about 50, hanged himself in a wood shed at his residence at Clarksville early Tuesday morning.

The office of Coroner A. J. Orelli reports the body was found shortly after eight o'clock Tuesday morning. Wright had taken a ten-foot strand of sash cord, doubled it for strength, and formed the noose with which he took his life.

Coroner's deputies learned that Mr. Wright has not been well for some time and that the act was attributed to despondency brought on by the enforced inactivity occasioned by his illness.

He is survived by a wife, a son and a daughter.

The body was brought to Placerville in the care of Memory Chapel. Date for the inquest was not set.

MAIN STREET STORE IS BEING BUILT FOR JEWELER

Ground was broken the latter part of last week for the new Van der Auwera building, on Main Street, opposite the Mountain Democrat office, and between Van's store and the Koffee Kup cafe.

According to Frank Schmershal, who has the contract, the building is being erected for a jewelry store. The contract price is \$3600. It is to be of hollow tile construction, with a front of pressed brick, with spacious display windows, which will be finished off in white metal trim. The building is to be one story having one large room.

A three-foot sidewalk is to be left on either side of the building to gain access to the apartment house in the rear. However, the upper side the front will extend and tie on Van's Store building with an open arch over the sidewalk leading off the main street.

The building, the newest addition to the business district, is being built for Mr. and Mrs. Peter Van der Auwera, owners of the property.

Clarence Sackett was in Placerville visiting friends over the Easter holiday.

Gen. Pershing In Bed "As Much As Possible"

KANSAS CITY, Mo. (UP)—General John J. Pershing, confined to a bed in a special railroad coach, continued the transcontinental train trip today that will take him to New York to attend the wedding of his son, Warren.

General Pershing still is not a very well man," said Dr. Roland Davison, his physician, when the train stopped here. "He spent only a few moments walking in the car today. We are keeping him in bed as much as possible."

FAUGSTED SUCCEEDS SELF AS MAYOR

Commission Assignments Are Announced As New Council Meets For Organization

George E. Faugsted, a hold-over member of the City Council and mayor for the past year, was reappointed to that post at the organization meeting of the newly chosen city board on Monday night.

Faugsted announced the following commissioner appointments:

Councilman Charles F. Molinari to be commissioner of police; Councilman James K. Pierson to be commissioner of streets; Councilman Fred N. Hosking, to be Commissioner of the Water Department; and Councilman A. H. Greeley, commissioner for fire, public health and nuisance.

First action of the new board was to adopt a vote of thanks to the outgoing members of the council, Philip Frost and S. E. Price.

The old board had met for the last time to canvass the votes in the city election of April 12 and count the absentee votes.

This tabulation showed a total of 713 votes cast and the final figures in the election are:

On the proposition to pay councilmen, 331 ayes and 284 nays; and for the various candidates, Hosking 381; Molinari, 302; Greeley 298; Price 281; Frost 266; Sweeney, 249; Lee 193 and Toedt, 89.

The Council requested City attorney Thomas Maul to accept re-appointment to that office, at least until the conclusion of the current sewer building program. Mr. Maul accepted.

"Wooden Box Man" To Make Bow

Personal Appearance To Be Made On Friday Afternoon At Homecraft Institute

I am coming to Jane Barton's Cooking School. You good people of El Dorado County have seen me in your local merchants' advertisements, pointing out to you merchandise that comes packed in Wooden Boxes and asking you to help me out in this big campaign.

Other people all along the coast have seen me in advertisements and now I am making my first public appearance at the Homecraft Institute on Friday, April 22 to tell you some interesting, educational and sound facts pertaining to the Wooden Box Campaign.

Mr. L. J. Bean, Regional director of the Wooden Box Institute, will be here to assist me. Mr. Bean will have charge of the Wooden Box Exhibit booth at the institute, showing and telling you of the goods packed in wood and what it means to this county to boost the use of Wooden Boxes.

My only appearance will be on Friday, the last day of the institute, and I want to get acquainted with the ladies of the county, and I know the pleasure will be all mine. I'll be seen' you.

Lee Veerkamp Nominee To Program Committee

At a meeting of pear growers participating in the Canning Bartlett Pear agreement, on Monday night at the courthouse, Leland Veerkamp was elected as the nominee from this county to the Program committee. The meeting had Farm Advisor Ivan Lilley as chairman.

C. A. Butts was here from Monterey last week.

"I'll Build Me a House"

(Author Unknown.)

I'll build me a house—well, I don't know of what, For it isn't much money the money I've got, But I'll build me a house, if its roof is of thatch With a rock for a doorstep, a thong for a latch. Yes, I'll build me a house, build a house of my own, And of logs or of lumber, of brick or of stone, For I want me a house, be it plaster or pine, And it doesn't much matter, as long as it's mine.

I'll build me a house—well, perhaps on a hill, Or below in a hollow, if heaven so will, But I'll build me a house, on the highland or low, For the wife and the kids and a chicken or so. Oh, I'll build me a house, for a man's not a man Who some sort of way cannot figure or plan To build him a house, be it mighty or small, For the size of the house doesn't matter at all.

I'll build me a house, I'm determined on that; I'm tired of your tenement, sick of your flat. I'll build me a house, and it mayn't be grand, But I'll own the gateway and I'll own the land, I'll build me a house, for a bird builds a nest, And a dog has a place he can hide from the rest, There is some sort of a hole that is home to a mouse, And I may be as poor — but I'll build me a house!

FURTHER NATIONAL "PUMP PRIMING" HIT BY COUNTY CHAMBER OF COMMERCE

Civic Organization Takes Action Monday Night Notifying Representatives In Congress Of Opposition To Continuing Governmental Action Intended To Spur Recovery

The El Dorado County Chamber of Commerce, at its April meeting Monday night at Hotel Raffles, directed the secretary to address a communication to California's Senators and to Congressman Harry L. Englebright, expressing the chamber's disapproval of plans for continuing "pump priming" expenditures by the national government in an effort to spur recovery.

Members of the organization apparently felt that to go further into the matter would involve a partisan political discussion which the organization sought to avoid.

Speakers intimated that the alternative course to the continuing appropriation of national funds in the interest of creating jobs, might clash with policies of the present national administration and in the interest of avoiding a partisan discussion confined action to an expression opposing further "pump priming."

Other action of the meeting included: Approval of a recommendation by the directors that an advisory council

be appointed to co-operate with the State Employment service in this county.

Approval of plans for the observance of Air Mail Week, opening May 15; Voting \$15 toward the expenses at Salinas of the girl chosen to be El Dorado County's entry for the title, "California's Outdoor Girl."

Introduction of amendments to the constitution and by-laws (to be acted upon at the May meeting) providing for the establishment of rural units of the Chamber of Commerce;

Receipt of a report that the Western El Dorado unit has a membership of 24, with Clarence Scheiber, chairman; and the Georgetown unit a membership of 9, with J. H. Van Artsdalen, chairman;

Receipt of a report on the May Day picnic plans, the event to be Saturday, April 30th;

Endorsement of a celebration to mark the opening of the new highway unit nearing completion west of Placerville. (Turn to Page 12)

SUMMIT RESIDENT TAKEN BY DEATH ON MONDAY

The funeral services for David Smith, 84, who died Monday evening at the home of Mr. and Mrs. Warren Benson, in Summit district, where he had resided since 1923, will be held from the Dillinger mortuary chapel on Thursday afternoon at 2 o'clock. Burial will be at Oak Hill cemetery.

Mr. Smith was a native of Indiana, born in 1854, who came to California in 1870 and had spent the larger part of the time since that year in this county. In his active life he was employed in the lumbering industry.

He was an old friend of Mr. and Mrs. Benson who report that as far as they know, there are no surviving relatives.

\$3,700 For County's Range Operators

Checks aggregating \$3,700 have been distributed through the county Agricultural Conservation Committee to approximately fifty county stockmen, as their earnings in participation in the 1937 association program, it was announced Tuesday by B. E. Haslam, secretary.

Approximately fifty-three operators received interest in the range program of the association under the 1938 plan.

PLACERVILLE COUPLE WED SATURDAY AT CARSON CITY

Mr. and Mrs. Cleo Clifton are receiving the good wishes of friends following their marriage at Carson City on Saturday.

Mrs. Clifton is the former Miss Lucille Kibbish, of Oakland, who for three years past has been employed in the headquarters of Eldorado Forest. She is the daughter of Mr. and Mrs. Con Kibbish, of Oakland, and is a graduate of Berkeley high school.

Her husband is an El Dorado County boy, son of Mr. and Mrs. Walter Clifton, of Placerville, and since his graduation from high school has been associated with his father in ranching.

We join their many friends in all good wishes.

Woman Is Arrested On Auto Theft Charge

Pearl Williams, also known as Pearl O'Brien and Pearl Grow was arrested at Sacramento Monday evening and returned to this county to face a charge of auto theft brought by Edgar Scott, of Eaglerock resort.

Scott complained that the woman "borrowed" a car Saturday to come to Placerville from the resort and following her failure to return as agreed, the charge was brought.

HOMEBUILDING POINTERS TO BE FEATURE OF ONE PROGRAM

Husbands Welcome To Join Housewives In Three-Day Meeting At Shakespeare Clubhouse; Homemakers Are Invited To Present Their Problems At Institute

Tomorrow, Wednesday, April 20th, at 2 o'clock at the Shakespeare Clubhouse will bring the opening of the first meeting of the Sixth Annual Homecraft Institute, presented by Mrs. Jane Barton.

Those who participate are urged to be prompt in their attendance, for as everyone who has attended in other years knows, Mrs. Barton makes every effort to conclude the meetings promptly so the institute may not conflict in any way

with the plans made for the evening by those who participate.

The Homecraft Institute and Consumer's Clinic will continue through Thursday and Friday, with meetings each afternoon. There is no admission charge or other obligation and The Republican joins with Pacific Rural Press in inviting all homemakers to attend.

Homemakers are cordially invited to take part personally in the Homecraft Institute programs. "High hats" are carefully left in the hall. Every member of the family is invited—men are especially invited this year. The job of home making is shared by the whole family. Why should they not all share in the Homecraft Institutes.

Those who can stay after the close of each session are invited to come up on the stage and examine the dishes Mrs. Barton has prepared. All are invited to send in notes, make suggestions or ask questions.

Tens of thousands of California housewives own electric mixers. Mrs. Barton has arranged a program featuring the economic and general use of this, the handiest of housewives' gadgets. New ways of using mixers with— (Turn to Page 12)

Wednesday

Budgeting for the family; and, Recipes for Basic Yeast Bread; Marmalade Meringue; Chocolate Custard Pie; Ruby Beets, Jellied Stuffed Fruit; and Lentil Patties.

Thursday

Aids to Intelligent Buying; and Recipes for Buttermilk Pound Cake; Chocolate Cream Puffs; Lemon Freeze; Jolly Pies, Tricks with Gelatin; Smothered Lamb Steaks; and Requirements for Good Insulation;

Friday

Recipes for: Barbecued Chicken; American Rice; Sunbeam Salad; Chipped Beef Pudding; Plain Muffins; and, Washing window Shades.

Scouts Promote Fresno Man

Roland E. Dye Is Appointed Associate Executive For Four States And Hawaii

FRESNO, (UP)—Roland E. Dye, Fresno Boy Scout executive here for the past 10 years and a former Scout leader in Bakersfield and Santa Ana, today was appointed as associate regional executive of the Pacific Southwest area, Boy Scouts of America, effective September 1.

Dye will work with Raymond O. Hanson, of Los Angeles, area executive, although he plans to maintain his home here for 18 months before moving to Los Angeles. Dye came here in 1928 after service seven years as Orange County Scout executive in Santa Ana and for two years in Bakersfield.

His new duties will be primarily to promote membership campaigns in the 12th region, including California, Arizona, Nevada, Utah and Hawaii.

Mr. and Mrs. Les Wood Build On Broadway

Mr. and Mrs. Les Wood are awaiting the completion of their new five-room Spanish type residence on Broadway. The work is going forward under the direction of R. A. Black. The plans indicate a cozy and convenient arrangement in the floor plan, while the exterior will be of white stucco. The home will have a built-in fireplace and a basement.

Lions To Enter Softball Race

Club Will Send Delegation To Grass Valley For District Meeting During Weekend

L. R. McKinnon, superintendent of the storage and refrigeration plant of the Placerville Fruit Growers' Association, was the guest speaker at Tuesday's luncheon meeting of Placerville Lions at Hotel Raffles.

Mr. McKinnon was presented by Lion H. B. Murphy, manager for the association, and discussed the advantages of the storage and refrigeration facilities which the P. F. G. A. plant affords and gave some data on its operation.

Lions received a report from Lion Thomas Maul, district governor of Zone 4-A, on his recent visit to clubs of the district in Nevada, and made plans to send a large delegation to Grass Valley this week-end to the district meeting. Lion John Palmer, who heads the Lions softball team, entered in the county softball league which is now organizing, called all club members to turn out at Marcus P. Bennett, Jr., Memorial Park on Friday evening at 5:30 o'clock for a practice.

Eastern Star Chapter Marks School Week

At the regular meeting of Fallen Leaf Chapter No. 90, O. E. S., on Monday evening, April 25, special attention will be given to the observance of California Public Schools Week.

J. H. Palmer, district superintendent for Placerville Grammar School, will address the chapter on an appropriate subject related to Public Schools Week.

Miss Laura Ball's harmonica class at the grammar school will contribute several numbers. The meeting will be followed by refreshments.

Bill Saunders Joins Studebaker Agency

C. S. Collins, El Dorado County Studebaker dealer, has announced the employment of Bill Saunders as salesman. Saunders will be attached to the agency in Placerville. He formerly was connected with the Paul G. Hoffman agency for Studebaker at Los Angeles and comes well recommended.

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National Guard News

NASHINAL GARD NOOSE — eMB
AUBURN — The boys had to forget their party spirits and again settle down to some concentrated effort in Armory Drill in preparation for the Federal inspection on Thursday night, April 21. On that night we will have a combination of two inspections—the Federal government and the Division. Of course that means that a lot of officers will be around to look us over

CLASSIFIED

BUY PLACERVILLE

NEW small dwelling, level lot on Washington St. Garage, sheds, \$875.00.
GOOD lot, city water, lights, paved street, \$175.00

A. C. Winkelman,

with

L. J. Anderson,

Real Estate Insurance

FOR RENT

5 RM. house, unfurn; 26 Sacramento St. Apply 11 CARY ALLEY. 15a6tc

FURNISHED Apt. No. 38 Coloma St. 14a6t*

FURN. APT. Inquire Wudell's Store. A13-tfc

MODERN 5-rm. house, hot and cold water furn. Phone 63-J after 6 p. m. A12-6tc

3-RM. HOUSE partly fur. \$10 per mo. Pacific Hill, Albert Pierroz. A11-6t*

6 ROOM fur. house, piano, ches., etc., Adults, 3 blk. NW of HS. Vernon Cox. 9a6t*

NEAR COLOMA, small house, front and rear porch, spring, acreage, privileges. Write Box V, Coloma, Calif. A8-4t*

FURNISHED Apt. No. 38 Coloma St. 6a6t*

WANTED

SALES LADIES—If you are going to sell, why not work for a house that does something for you? Exclusive territory, liberal commissions, and FREE DRESSES. White, giving street, address and phone number, if any, J. M. Brock, Applegate, Calif. 19a1tc

RELIABLE MAN WANTED to call on farmers in El Dorado County. No experience or capital required. Steady work. Make up to \$12 a day. Write Mr. Inman, 426 Third Street, Oakland, Calif. 18a1t*

CAPABLE woman wants housework by hour or day. Ebba Farnstrom, 649 Main. 18a3t*

WANT TO LEASE—drift gravel mine from owner. No promoters need answer. "Mr. X" c-o Bin A, Republican. 15a6t*

WORK by young girl by day or month. Call at 22 Garden St or Phone 234RX Placerville. 15t3t*

SMALL FARM near Placerville. Write Box E, Placerville. 2mtfc.

REAL ESTATE

RANCHES, HOMES, WANTED !!! We furnish buyers LIST with MRS. KELLER, Pacific St. Tel. 150-W.

FOR SALE

FINE building lots on Holly Drive, size to suit buyer. Call or phone Marion Atwood. 19a1tc

I'M PINCHED—

For money—Must sell Chevy 4-door sedan. Date first sold 11-7-34. Price \$325.00, call 90-E Benham Street. 14a3t*

FLAMO gas stove and other household furniture for sale. Inquire of Mrs. Gwendolyn Pich at the Lena Rantz residence. No. 18 Sacramento St. 14a3tc.

STUDEBAKER, 1930 Brougham. See at 44 Canal St. Clara A. Davis. A13-6t*

2 LOTS on Coloma Street. Inquire at Hangman's Tree. 4rlm*

2 BEDROOM sets, \$10 and \$12.50. Bargain. Wudell's Store. m31-tfc

ORDER BOOKS BY THE Truckload. Summertime Prices. Camino Truck Service, Phone 121. 26j1me

TURKEYS—Phone 5-P-4. T. E. Akin 9rlmcc.

YELLOWSTONE PARK'S WONDERS SHOW SCARS OF VANDALISM COVERING SPAN OF FIFTY YEARS; "FOOLS' FACES" GONE, BUT NAMES, INITIALS REMAIN

By WILLIAM PAYETTE

United Press Staff Correspondent

YELLOWSTONE PARK, Mont., (U.P.)—The "fools' faces" were gone long ago, but their names still adorn public places here, along with pencilled poetry, tax tokens, and marks of vandalism.

Visitors annually enter the park, try to get their names in as many different places as possible, throw logs in the geysers to see them blow up, and take pieces of rare formations for the mantlepieces back home.

Names with the date 1880 still may be seen beneath the thin crusts of geyserite nature uses to hide her shame, many of them in the most beautiful formations of the valley.

In some cases, entire geyser cones have disappeared, blown out by a load of rock or logs tossed in to amuse the tourist who demands action, or taken home in small chunks to prove to the neighbors that "we really were there."

Shining tax tokens are thrown into geyser pools for no apparent reason, and park attendants fish them out at the risk of damaging delicate formations.

Vandalism is nothing new. As early as 1873, one year after appointment of N. P. Langford as first park superintendent, it had become objectionable.

"The paraps of sinter of the 'Bee Hive,'" he wrote to the then secretary of the interior, "have been much defaced by visitors to the park." He even suggested leasing parts of the park so lessees would hire protection to safe-

guard their interests. A description typical of today's vandals was written by Captain William Ludlow of the U. S. Army engineers more than 50 years ago.

"The only blemishes on this artistic handiwork," he reported, have been occasioned by the rude hand of man. The ornamental work about the crater and pools of Faithful had been broken and defaced in the most prominent places by visitors and pebbles were inscribed in pencil with the names of the most undistinguished persons. Such practices should be stopped at once."

That was more than a half-century ago, and the practices haven't been stopped yet.

Park directors, however, find consolation in the attitude of the majority of visitors, who report vandalism and frequently use force to make ambitious name carvers and sample-getters stop.

And, as Joe Joffe, assistant to the superintendent, puts it, "we still have more natural wonders than any place else in the world."

GRAPEFRUIT FIZZ

Boil one-half cup sugar with two cups water for five minutes to make a simple syrup. Cool, add the contents of one No. 2 can of pineapple juice, one No. 2 can of grapefruit juice and one-fourth cup lemon juice. Chill thoroughly. Just before serving add one quart of ginger ale. Pour over cracked ice in tall beverage glasses. This fills nine tall glasses.

RASPBERRY JULEP

Boil ½ cup sugar with ½ cup water for five minutes. Cool, add the contents of one No. 2 can of grapefruit juice, ¼ cup lemon juice and three-fourths cup of sweetened raspberry juice (or syrup from canned raspberries). Chill thoroughly. Pour over cracked ice in tall beverage glasses. This fills six glasses.

QUICK VEGETABLE SOUP

Simmer one slice of onion with one cup of canned tomatoes for five minutes. Press through a sieve. Add the contents of one can of consommé, one cup of canned mixed vegetables and one cup of water. Season to taste with salt and pepper and boil for several minutes.

Enjoy

STANDARD OIL HEAT

For the very best in oil heat, fire your furnace with Standard Burner Oil! Or if you have a circulating room heater, insist on Standard Stove Oil. These 100% distilled products burn cleanly and without waste—giving you more heat and healthful heat.

Let us supply you with the correct fuel for your heating requirements. Call your local Standard Oil office today.

STANDARD BURNER OIL

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STANDARD STOVE OIL

for equipment designed to burn light-bodied oil, including pot-type burners, domestic heating installations, circulating heaters, special orchard heaters.

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SEE ALL THE GENUINE 1938 FRIGIDAIRE FEATURES YOU GET AT THIS BARGAIN PRICE!

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• New Silent METER-MISER

Uses so little current—You can hardly hear it run! Saves up to 25% MORE on electricity than even the current-saving Meter-Miser of 1937. Completely sealed. Comes with 5-Year Protection Plan backed by GENERAL MOTORS.

• New "Double-Easy" QUICKCUBE TRAYS

1. Release cubes instantly—Save 20% more ice! Only one lever to lift and cubes are released! All-metal for faster freezing! No melting under trays!
2. Trays come free at finger-touch... with exclusive Frigidaire Automatic Tray Release. Every tray, in every model, a Quickcube Tray! No other like it!

• NEW FOOD SAFETY INDICATOR.

• NEW 2-WAY COLD STORAGE TRAY.

• AUTOMATIC TRAY RELEASE.

• AUTOMATIC RESET DEEFOSTER.

• 2-WAY FROZEN STORAGE COMPARTMENT.

• AUTOMATIC INTERIOR LIGHT.

• 2 TALL BOTTLE STORAGE COMPARTMENTS.

• DOUBLE-RANGE COLD CONTROL.

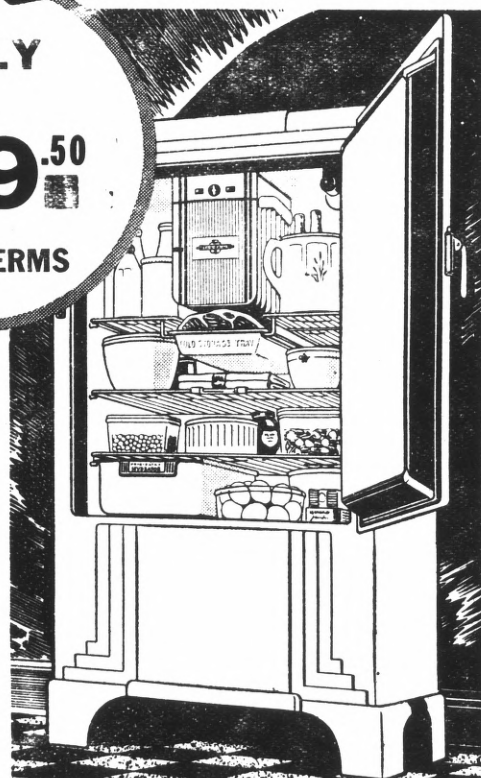
• P-114 EXCLUSIVE LOW-PRESSURE REFRIGERANT.

• REMOVABLE BAR-TYPE SHELVES.

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• THERMO-SEALED ALL-STEEL CABINET CONSTRUCTION.

• STAINLESS PORCELAIN IN FOOD COMPARTMENT.



SAVE ALL 4 WAYS...

or you may not Save at all!

• You'll get more for your money... you'll save the safe way... when you buy a genuine 1938 Frigidaire at this bargain price. For not only do you get dozens of genuine Frigidaire exclusive features—but, Frigidaire with its New Silent Meter-Miser saves you more on current, food, ice, and upkeep! Saves more in every way and proves it—before your eyes, before you buy!

Why take a chance, when some refrigerators may waste through a "hidden extravagance" all that they may save in one, two, or even three other ways! Play safe... see this family-size Frigidaire with New Silent Meter-Miser that saves all 4 ways and gives you proof! Come in and see our 4-Way Saving Demonstration, and see proof, too, of greater usability with Frigidaire's marvelous NEW "Double Easy" Quickcube Trays throughout! NEW Moisture-Seal Hydrator! NEW 2-Way Cold Storage Tray... and many more exclusive features—all at this amazing low price! Come in... it's a bargain you can't afford to miss!



See Frigidaire First and Save!

FURNITURE EXCHANGE

MAIN STREET

COLEMAN & HUNSAKER

PLACERVILLE

BRONCHO BILL

Behind The Bars

By Harry F. O'Neill



"It Pays For Itself.. Then Pays You"

Electric Refrigerator Dealers Unite In Annual Campaign

With thrift as the keynote, the sixth annual Electric Refrigerator Campaign is being launched here today by local dealers under the sponsorship of the Electrical Appliance Society of Northern California. The campaign slogan, "It Pays For Itself, Then Pays You," is being stressed as dealers point to the results of a nation-wide survey made among owners of electric refrigerators, which prove that the modern electric refrigerator actually saves its user more than enough each month to meet payments on its purchase price.

One of the largest items in savings is in preventing food losses through eliminating spoilage and by enabling its user to prepare "free meals" from leftovers. The unwanted odds and ends from one meal become delightful new dishes, salads or garnishes. With constant, steady temperature below 50 degrees, (F), mold and bacteria growth is retarded and foods remain fresh and wholesome.

The electric refrigerator saves by enabling the user to buy in larger quantities at lower prices. Meat is less expensive in large cuts. Large size canned goods and quantity purchases of fresh vegetables, fruits, milk, butter, etc., mean an additional saving.

Buying food bargain specials also is an aid to the budget. It saves both money and time by reducing shopping trips to the store. Another saving is through the economical preparation of delicious frozen desserts and salads, made possible by an electric refrigerator. Through mechanical perfection of even the smallest detail, operation costs have been reduced to a surprising minimum, thus adding one more saving to the list.

Keeping pace with the excellence of their performance, the beauty of the 1938 refrigerators is being acclaimed everywhere. Graceful, symmetrical and streamlines and superb finish establish the new refrigerators as the most attractive of household appliances. Durability has also reached a new zenith, for gleaming exteriors have been perfected to withstand indefinite wear, free from rust, stains or deterioration.

The constant ample supply of ice cubes no longer is a problem. Increased ice cube space and handy devices to quickly remove the cubes from the containers have been perfected by the manufacturers. It is not necessary to put trays under the hot water faucet to free from the cubes. The new processes are quick and easy and entirely without loss of cube ice.

The new sliding shelves to be found in the 1938 refrigerators have met a very real need in efficiency. These shelves can be adjusted or removed to

HONEY, ALMONDS ADD TO TASTE OF BAKED APPLES

By THELMA SMITH

Baked apples filled with honey and almonds! Doesn't that sound delicious? Fancy the homey "stand-by" baked apple going exotic on us and appearing in an exciting new disguise... and with the most subtle flavor you can imagine!

I think it's the delicate blend of honey and Angostura that's the secret, but you try it for yourself and see if it's not the juiciest and most delicious baked apple you ever tasted! Here is the recipe:

4 large baking apples
4 tablespoons honey
A tablespoons almonds (blanched and chopped)
1 teaspoon Angostura
2 tablespoons butter

Peel only the top half of the apples. Remove core without piercing the apple all the way through (this will keep any of the apple juice and honey from running out of the apple as it cooks). Mix Angostura and honey together. Pour a tablespoonful into each apple, spreading a little of the mixture over the top of the apple to glaze it. Add a tablespoon of chopped almonds to each apple. Dot with butter. Place in a shallow baking dish. Pour half a cup of water around apples to prevent burning. Bake at 375 degrees F. for one hour or until tender. Serve with or without whipped cream.

make room even for as large an object as a watermelon or a dressed turkey waiting to go into the oven.

Larger chillers of ample size for rapid bottle cooling and tricky types of vegetable pans and fruit baskets are seen in the new models. Some manufacturers have included convenient oven proof storage containers of various sizes for left-overs, making a practical addition to the kitchen equipment.

STUBBORN VANITY STAINS CAN BE LOOSENED BY COLORLESS GREASE

Cosmetic preparations—libstick, nail polish and perfumes—sometimes cause stains. It is best not to put clothes which contain vanity stains in the wash until the stain has been taken out.

With red stains sometimes all you need to do is sponge the spot with a good grease solvent like carbon tetrachloride. But if the stain is stubborn, you can loosen it usually by lubricating it with a colorless grease of some kind. Cleaners often use white petroleum jelly to do this. Put the grease on the spot first, rub well between the hands, then sponge it out with your grease solvent. If the stain has dried on, repeat application of the lubricating grease may be necessary.

Perfume spots are probably due to alcohol in the perfume. It is often difficult, if not impossible to take out alcohol stains, especially on colored fabrics, because the alcohol may have attacked the dye and changed the color at that spot. On white silk a perfume stain is usually yellowish and you can remove it by sponging with peroxide. (Perfume should not be put on clothes, anyway).

Spattered fingernail polish is another serious problem. One of the mixtures used by cleaners to remove it is made of 2 ounces of pure banana oil, one ounce of denatured alcohol. The banana oil or "amyl acetate" must be chemically pure, or will injure certain fabrics.

Too Much Water In Pie Crust Makes It Tough

The preferred method of adding water to pastry or pie crust is to sprinkle a teaspoon of water at a time over the flour into which the shortening has been cut. Toss mixture lightly with a fork, just enough to make it hold together.

Too much water in pie crust makes it tough and hard. Too little allows the crust to break too easily.

The standard proportion of flour to shortening to pie crust is 1 cup sifted flour to 1-3 cup shortening. As little as 1-4 cup shortening may, however, be used, especially when soft wheat or cake flour is used.

During the mixing of bread made by the straight dough process, only enough flour is added to keep the dough from sticking to the fingers in kneading before the dough rises for the first time.

FIVE MEALS A DAY, OR WHY GOOD COOKS LEAVE HOME

Shall we eat three meals a day—or five? Is there any particular reason why, for years, we have accepted three, rather than four or five as the correct number of daily meals? On what number of meals is human efficiency highest?

These are some of the questions that Howard W. Haggard and Leon A. Greenberg seek to answer in their new book, "Diet and Physical Efficiency." They are questions which will be worth the consideration of housewives whose task it is to keep modern families fit.

The authors maintain that the conventional arrangement of three meals per day is not determined solely, or even chiefly, for the greatest nutritional advantage. Breakfast is a light meal because it requires that someone should get up early to prepare it, the evening meal is eaten fairly early so that someone does not have to work late to wash dishes. The factory work-

er eats light lunch at noon while the farm laborer eats his dinner at noon—partly because the farmer's wife likes to get her work out of the way in the morning hours.

Yet, this volume points out, a household often includes young, middle-aged and aged people whose nutritional needs are widely different. By checking up the industrial output of factory operatives, the authors found that as much as 10 per cent greater efficiency was achieved by a change from three meals a day to five, with no alteration in the total amount of food eaten, and this plan abolished a fall in production in the late hours of the morning and afternoon.

But how about cooking five meals a day, the housewife will ask. Canners have provided a modern means of preparing satisfactory and delicious meals. It is as simple today as it was, years ago, to prepare three—simpler perhaps. Nourishing canned soups, delicious can meats, vegetables, ingredients for salads, specialties, beverages and desserts greatly simplify modern meal preparing. Perhaps you'll try it!

Hunters' Wives, Here's Recipe With Game

When your "hunter" is home from the kill with his bag of game, you'll be glad you clipped this recipe for a delicious red rice especially designed to serve with wild game, ducks, and other fowl. Fry a half-pound diced bacon until crisp, remove bits of bacon. Leave about four tablespoons of bacon fat and in this brown a pound of rice, stirring to prevent burning. Then add a small can tomatoes, a teaspoon salt and four cups of chicken stock (or bouillon). Cover closely and cook for half-hour or until rice is tender. Add bacon bits and season.

For the first kneading the board is lightly floured. When kneading begins the dough is rather sticky, but this does not indicate that too little flour has been used. As kneading continues, the dough becomes smooth and satiny. This is due to the development of the gluten which helps to build a good dough structure.

THE 1938 ELECTRIC REFRIGERATOR

YOUR PASSBOOK TO DAILY FOOD SAVINGS

Average Weekly Savings of Electric Refrigerator Owners from Nationwide Survey

SAVED WEEKLY BY:	
Preventing food losses	68¢
Buying bargain quantities	50¢
Reducing cost of refrigeration	73¢
TOTAL WEEKLY SAVING	\$2.53
\$10.96 a month saved	
more than enough to meet small monthly payments	

PAYS FOR ITSELF then pays you!

Every hour through every day an Electric Refrigerator works to save you money. Fruits, vegetables and berries you buy on bargain-day specials keep wholesomely fresh for days. Left-overs from big evening meals are no longer thrown away. Kept in the constant Safety Zone temperature of an electric refrigerator, left-overs are easily prepared as pick-up lunches or light suppers. You save time and money when an electric refrigerator works for you in your kitchen.

See the 1938 Electric Refrigerators now being displayed by electric dealers everywhere. Select a model to meet your family needs. Use the easy purchase terms available. The new electric refrigerators use a very small amount of electricity for only a few hours a day. Ask for your copy of the "Passbook to Food Savings." See for yourself how an Electric Refrigerator pays for itself.



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GIBSON'S EXCLUSIVE FREEZ'R SHELF
... more ice, dessert, and cold storage capacity!

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TAKE IT AWAY! The Pick-out Tray, that you can lift out and take to stove or table—a handy basket of much-used articles.

ILLUMINATED CONTROL DIAL... You see all 13 available food temperatures; you have the right current-saving degree of cold at finger touch!

ELBOW-HIGH SWING-SHELF... Things you use frequently come to hand easily here.

TWIN-CYLINDER SEALED MONOUNIT
Only 3 moving parts and it's over-powered—runs 1/2 as long as most of the others, has ample capacity for hottest days!

Add them up and you get
MORE ICE CUBES
FOOD CAPACITY

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Church-Goer's Sunday Dinner

Get It Ready In Advance; Here's "Play-By-Play" Report On Preparation

"Why stay home like a sinner to cook Sunday dinner?" we found ourselves singing when he sat down to this glorious meal:

Baked spring chicken
Potatoes au gratin
Hot rolls, butter
Tossed vegetable salad
Strawberry fluff.

The trick is simply that this is a refrigerator meal in which everything is prepared in its "final-est" possible form, in advance. This may be done the day before, if one has an air-conditioned ice refrigerator which always can be depended upon to maintain proper coldness, and at the same time, furnish properly moist, clean-washed air to protect completely the flavor and freshness of the foods stored there. After church, the final touches are ready, without fuss and fury.

Here's the way it's done, "play by play."

BAKED SPRING CHICKEN (Serves 4 to 8)

2 broilers
1/4 cup salad oil
2 tablespoons lemon juice
1/2 teaspoon salt
1 cup sour cream
1/2 teaspoon Worcestershire sauce
1/4 teaspoon paprika
1/4 teaspoon celery salt

Split broilers and cut each in two pieces. (The size of the pieces will determine whether 1 or 2 pieces should be allowed per serving.) Place in bowl and cover with a mixture of all remaining ingredients. Place in modern air-conditioned ice refrigerator to marinate overnight, or at least 4 hours. When ready to bake, remove from refrigerator, drain, roll in flour and brown in hot fat. Place in casserole and bake in a moderate oven (350 degrees) for about 45 minutes.

The potatoes au gratin are completely prepared in a casserole and likewise put in the refrigerator. Then, this is heated while the chicken is baking, and the rolls (placed in a slightly dampened paper bag) are reheated about 10 minutes before dinner is to be "taken up."

GREEN BEAN BUNDLES

As for the green beans, each serving is neatly tied into a little bundle, dropped in a saucepan of water and placed in the ice refrigerator. They are then ready to be cooked, in the same saucepan and water, 20 to 25 minutes before serving time. Rings of lemon rind replace the strings when the bundles go to the table.

The tossed vegetable salad may be prepared either while dinner is cooking, or in the morning, as desired.

STRAWBERRY FLUFF

And for dessert, combine whipped cream, sliced strawberries and marshmallows, cut in quarters. Place in sherbets and chill overnight.

Several types of wheat flour are available for baking purposes. So-called "bread" flour is a flour made from hard wheat which has a very strong gluten in a large quantity, and is mainly used for bread making only. "All-purpose" or "family" flours, milled from blends of wheat, give excellent results. Soft wheat flour makes delicious, light, fine textured yeast bread and rolls when recipes adapted to soft wheat flours are used. In these recipes, the amounts of yeast and sugar are increased, the liquid is decreased, and the dough is handled gently.

HYGIENE AND NURSING COURSES OFFERED BY UNIVERSITY AT INTERSESSION BEGINNING ON MAY 16th; OTHER SIMILAR STUDY OUTLINED

BERKELEY, (UP)—Courses in hygiene and nursing education for the Inter-session are announced by Dean Raymond G. Gettell of the Summer Sessions, May 16 to 24. These include elementary epidemiology, elementary public health administration, and communicable diseases.

Dr. John N. Force, Dr. Alvin Powell, and Assistant Professor Ruth W. Hay will offer the instruction in these new courses. This work may be offered in partial satisfaction of the requirements in the curriculum for the bachelor of science degree for graduate nurses.

In the summer sessions, in the field of nursing education, there will be courses on principles of health teaching for nurses, principles and practices in public health nursing, and administration and organization of public health nursing. Miss Ellen Buell, director of the Department of Public Health Nursing of the College of Medicine, Syracuse University, will be the visiting instructor. Miss Margaret Blee of the regular staff of the University will offer the course on principles of health teaching for nurses.

Summer session bulletins may be obtained from the office of the Dean of the summer sessions, 104 California Hall, Berkeley, California.

ORANGE SPONGE CAKE

4 eggs
1/2 cup strained orange juice
1 1/2 cups sugar
1 1/2 cups flour
1 teaspoon baking powder
Pinch of salt

Separate the eggs and beat the yolks until creamy, add orange juice and continue beating until foamy. Add the sugar and continue beating until sugar is almost dissolved, then beat in the sifted flour, baking powder and salt. Last fold in the stiffly beaten egg whites, pour into a tube pan and place in a cold oven. Bake for 50 minutes at 350 degrees. Pan should be covered for the first 20 minutes of the baking.

Delightful frosting for this cake is made from 3/4 cup butter, enough powdered sugar and orange juice to make it creamy and easy to spread.

S. W. Harklerood, Fresno, is president of the Wine Institute.

CAKE INGREDIENTS GIVE BEST RESULTS AT ROOM TEMPERATURE

There are two types of cake—batter cakes and sponge cakes. Sponge cakes are made without butter or shortening while the other type requires butter or similar shortening.

Flour which has become moist will give poor baking results. Spread the damp flour in shallow pans and dry it well in a very slow oven before using it in baking. Care must be used not to let the flour brown.

For best results the ingredients for a cake—flour, eggs, etc.—should be at room temperature. Besides, the shortening and sugar mixture is much easier to cream thoroughly and the result is a tender, moist cake.

Properly beaten egg whites for cakes just hold their shape. They are glossy and have a moist rather than a dull and dry appearance. When the egg whites are added last to a cake they are lightly but thoroughly blended into the mixture after the flour and milk have been added.

Too much flour or too little liquid in a cake batter results in a tough, coarse cake.

When a cake is done it is a delicate brown, has shrunk slightly from the edge of the pan and when pressed lightly with the finger tips springs back and leaves no mark on the surface.

FORD AGENCY OFFERING FREE TRANSPORTATION TO INSTITUTE

If you wish free transportation to the Homecraft Institute any, or each day, April 20-21-22, telephone 333, the Wilson Ford agency.

A new Ford V-8, with a competent driver, will pick you up any place within the city limits of Placerville and take you to the Shakespeare Clubhouse and call for you again and return you to your home. There is no obligation. All that is necessary is to phone for an appointment a short time in advance.

BREAD EXCELLENT SOURCE OF FOOD ENERGY IN DIET

Although the full-grown human body has only a very small amount of iron, about one tenth of an ounce, this mineral is essential to life and health. Most of the iron in the body is concentrated in the blood, where it largely forms the hemoglobin of the red cells, the carriers of oxygen. When the iron supply gets too low, anemia usually results.

A proper supply of iron in the body may be maintained only if the individual consumes foods that provide at least 8 milligrams of iron a day. For best all-around nourishment, 12 milligrams, or about 1-2500th of an ounce, are desirable.

Common foods vary in the amounts of iron values. Thus, some foods may have fairly large amounts of iron, but only a small portion of it can be utilized by the body.

Bread is not generally considered as rich in iron, and yet the iron in bread is almost completely absorbed by the body. Thus, if six slices of white bread are eaten daily, the body will contain from this one food a little over one milligram of the 8 milligrams of iron needed. Whole wheat bread contains on the average about twice as much iron as white bread, while rye bread is intermediate between the two.

The chief function of bread in the diet is to furnish an excellent source of necessary food-energy, together with valuable tissue-building proteins, but its contribution of iron to the diet, while small, is far from negligible.

Bread may be made by two processes. One is called the straight dough process in which all the flour and other ingredients are mixed together at one time. The other method is the sponge process. In this process part of the flour and the salt are omitted from the dough until after the thick batter-like "sponge" has risen once. Then the salt and remaining flour are added and the dough is kneaded to satiny smoothness. The handling of the dough in the two processes is the same from this point.

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Flower and Vegetables grow without soil . . . Jane Barton will tell you more about this product at the

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For Every Baking Need, 12 oz. . . . 21c

RED & WHITE CAKE FLOUR
Large pkg. . . . 25c

PEN JEL
For Making Jams & Jellies . . . 12c

Jello Chocolate Pudding . . . 3 for 17c



Flour Globe, "A-1" 10 lbs. 45c

Syrup Mellow Drip—24-oz. jug 21c

Chocolate Ghirardelli's Ground—1 pound 21c

SHOE STRING POTATOES
MONARCH—Serving for four 15c

Monarch Coffee Vacuum packed—
3-lb. can 73c

Corn on the Cob Monarch—
4 large ears 2 cans 37c

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All Important DRESSES

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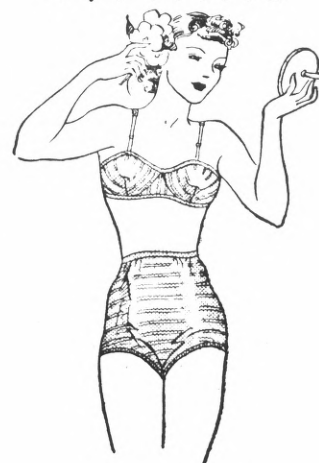
Thrilling NEW, All-Important Dresses with whirling Pleated Skirts, Moulded Bosoms, Tiny Boleros, Gypsy sashes . . . completely NEW Dresses you'll love at sight!

Vivid Tiny Prints, pretty pastels, New navy and dark sheers . . . all set off with crisp lingerie and flower trims! ALL-IMPORTANT in style AND LOW PRICE . . . choose a whole dress wardrobe!!



The smooth snug fit of these luster-bar SCANTIES mean so much—especially if you want that all-important appearance of "Nothing at all"—two or three pairs with Lace Bra would be just right.

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So Little that means so much!

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NEW SCARFS . . . 49c
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For Distinctive Table Settings

Distinctive . . . beautiful is this tastefully designed "Baroque" pattern, offered in a complete line of most appealing tableware. Illustrated, is a three-piece set consisting of a flared edge flower bowl and pair of single light candles . . . truly a perfect centerpiece bringing delicate beauty and soft brilliance to the table.

As a gift or for your own home, this fine set or other pieces of "Baroque" will present many pleasing table combinations . . . all reasonably priced.

SEE THE DISPLAY AT THE HOME CRAFT INSTITUTE

Leo C. Burger
Jeweler

RHUBARB ICE PROVIDES SPRINGTIME TREAT FOR DESSERT

Springtime brings added zip and zest to everyone. Little boys take it out in marbles and kites, little girls in jump ropes and packs. And homemakers experience a renewed interest in planning meals now that the new fruits and vegetables are coming on the market once more.

The up-and-on-her-toes homemaker will rejoice, for example, in being able to serve the delicious fruit ice so easily made from fresh spring rhubarb. It makes an excellent accompaniment for fish and meat, a delicious dessert after a hearty meal, and an ideal party refreshment amplified with a plate of cookies.

It is made as follows.

RHUBARB ICE

4 cups rhubarb (cut in small pieces)
2-3 cup water
1 cup and 1 tablespoon sugar
3 tablespoons lemon juice
1 egg white

Cook rhubarb in the water for about 8 minutes, or until tender. Remove from flame and add 1 cup of sugar, stirring until dissolved. Add lemon juice and set aside to cool. Meantime beat white of egg until stiff, add the tablespoon of sugar slowly, while beating constantly. Fold into rhubarb mixture and pour into freezing container or modern ice cream freezer, filling it not more than two-thirds full.

Assemble and cover. Then surround with mixture of three parts chipped ice and one part rock salt. A piece of ice may be taken from the cake in the ice refrigerator, and easily chipped with a three or five-pronged chopper.

Freeze for 5 to 10 minutes, or until turning becomes difficult. Then remove cover carefully, take out dasher and pack down the ice evenly with a spoon. Cover with wax paper and replace cover. Draw off excess water and replenish the crushed ice and salt mixture. Cover the freezer and let stand at least an hour to harden before serving. Serve in sherbet cups, and garnish with a sprig of mint.

FIND THAT KEY

The front door key will never be mislaid, or hard to find in a large bag, if you have it sewn securely on a piece of narrow ribbon the same color as the lining of your bag. Fasten the other end of the ribbon to the bag with a snap fastener.

Laundrying Tips For Fancy Bedding

Frequently we are asked how to launder rayon spreads so they won't wrinkle and now to wash a hand-made quilt.

The rayon spread should be washed in a pure granulated soap suds made by dissolving the soap in hot water and then cooling until just lukewarm. Rinse well and iron immediately as soon as dry with not too hot an iron.

Use the same kind of suds for the quilt. A washing machine is a great help in laundering a quilt. Stretch out smoothly across the clothesline to dry in shade, preferably in the wind, in order to dry as quickly as possible. Hang with the colored side turned in.

PISTACHIO ICE CREAM

A combination of 2 standard extracts flavors this recipe for Pistachio Ice Cream: Mix together 1 tablespoon of flour, 1 1/2 cups sugar and 1-8 teaspoon salt. Add 1 egg, slightly beaten. Then add 1 pint scalded milk and cook, stirring constantly, until thick. Allow to cool, then add 1 quart coffee cream, 1 tablespoon vanilla extract and 1 teaspoon almond extract. Use a few drops of green coloring to make the cream a light, delicate green. Freeze in modern ice cream freezer, using 3 parts crushed ice to 1 part rock salt. When turning becomes difficult, uncover, remove the dasher and pack down the ice cream with a spoon. Cover and replenish the ice-salt mixture, draining off the water. Cover the freezer and let the ice cream stand for at least an hour before serving.

GREEN RICE

(Prized dish of exclusive New Orleans cafe.)

Cook 2 cups well-washed rice in 16 cups boiling salted water. When done, drain well and add 2 cups grated cheese, 1/2 teaspoon salt, 2 cups milk, 1 cup finely chopped parsley, 2 beaten eggs, 1/2 cup melted butter, 1 small chopped onion. Pour into greased baking dish and bake until set.

Time: 45 minutes.
Temperature: 350 degrees.
Amount: Serves 16 to 20.

POISON WARNING

Four ordinary pins are about the best danger signal ever devised for marking poisons in the family medicine cabinet. Stick them through the top of the cork, in different directions and there will be no mistaking the bottle, even in the dark.

GOOD ENVIRONMENT IS BENEFIT TO MIND OF CHILD

BERKELEY—Tests given to fifty-nine Berkeley children during their first six years of life have shown that the child's early mental development is definitely benefited by a cultured and refined home environment, according to Dr. Nancy Bayley Reid, research associate, and Dr. Harold E. Jones, director of the Institute of Child Welfare, at the University of California.

However, the importance of this effect can easily be exaggerated, according to these two authorities, for the increasing response of the children to good environment is in part explained by the tardy development of inherited intelligence and ability.

It was found in the study made by Dr. Reid and Dr. Jones that during the first year of life there was a tendency for children from superior homes to have lower intelligence ratings than children who came from poorer families. This difference tended to disappear after the first year and from then on the children from superior homes began to show an increasingly great superiority.

During the first four years of life the intelligence of the children corresponded more closely with the mother's education than with the father's. However, this tendency also disappeared after that time.

PEPPERMINT PUNCH

3/4 cup water
1/2 cup sugar
1 peppermint lozenge
1/4 cup lemon juice
1 quart gingerale.

Combine the water, sugar and peppermint lozenge and boil for about 5 minutes. Cool and then add the lemon juice and gingerale. Just before serving, pour into tall glasses filled with ice cubes. If one has a modern, air-conditioned ice refrigerator, it is a simple matter to make crystal-clear, taste-free ice cubes in 3 to 5 minutes with the new cuber gadget placed right on the cake of ice.

To give this thirst-quenching drink a party touch—tuck into the top of the glass a spray of fresh mint that has been lightly sprinkled with confectioners' sugar.

Earl McKee has purchased 2665 acres of range land from Patrick Sweeney, Woodlake, Tulare County.

Good demand is expected for export Valencia from the Porterville district.

SHERBERT

Mix one quart of milk, two cups sugar, the unstrained juice of three lemons, grated lemon rind to taste and a dash of salt. Semi-freeze in electric refrigerator, take from freezing compartment, fold in the white of two eggs, beaten well, and complete freezing.

If sherbert is frozen in a hand freezer, the egg whites are not necessary.

Other fruit juices and pulps may be substituted. To add variation a little honey can be used.

CANDIED ONIONS

Boil 4 small white onions until almost tender. Then mix in a frying pan: 1 tablespoon butter, 2 tablespoons of dark gars and 1 teaspoon of water. Stir over low heat until well-blended, adding a little more water if necessary. Then reheat the boiled onions in this mixture, stirring occasionally until the onions become brown and glazed. For larger amounts, of course, increase the proportions.

VEGETABLE OMELET

Make a French omelet using four eggs, one-half teaspoon salt, a few grains of pepper and four tablespoons milk. Meanwhile have ready a white sauce made with one tablespoon butter, one tablespoon flour and three-fourths cup of milk. Add one cup of canned mixed vegetables which have been drained, season with salt and pepper and heat thoroughly. Spread this over half the omelet just before folding. This serves four persons.

MODERN REFRIGERATORS SAVE NUMEROUS MARKET TRIPS

Freedom from the chore of daily marketing is a gift offered by modern electric refrigeration. Now you can do your marketing for three or four days ahead, secure in the knowledge that your electric refrigerator will preserve your purchases in crisp, tasty freshness.

Such items as salad greens, fruits, and vegetables—all are kept at garden freshness in your attractive and sanitary electric refrigerator. Meats, too, may be purchased much farther in advance of actual use. You are assured of perfect preservation through the marvels of this model kitchen servant.

But the finest point to consider in electric refrigeration is its actual economy. Prices today place this boon within the reach of everyone. Your own budget—be it ever so modest—will buy just as much menu pleasure and freedom from worry about food preservation as will the ample means of a millionaire.

There are thousands who state that their electric refrigerators have paid for themselves in direct saving on food purchases and food spoilage—and that now they are collecting dividends every day, since those savings equalled the amount paid for the appliance itself.

Ord Leachman has opened a livestock sales yard at Ripon.

Try Tomato Juice This Cheerful Way

"But it's good for you, dear—" True. But unless it looks good to you and tastes good to you, this oft-used line doesn't get far with children. Children like foods and drink that are full of cheer, full of flavor.

Tomato juice, for example. Almost every child likes tomato juice. When you place a tall thin glass of it on the table—gay, sparkling, full of zest and flavor—it needs no sales talk. It sells itself to children as well as to the rest of the family.

One cannery which packs a delicious tomato juice suggests this recipe for Tomato Juice Cocktail:

Mix, in the following order, the contents of one can of tomato juice with one-half teaspoon celery salt, one and one-half teaspoons lemon juice, one and one-half teaspoons malt vinegar, one-half teaspoon Worcestershire sauce and five drops of tobacco sauce. Chill. This serves six.

CORNMEAL WAFERS

Measure out 1 cup corn meal and add, stirring in 1 cup boiling water. Allow to cool. Place in sifter 2 cups sifted all-purpose flour, 4 1/2 teaspoons baking powder, 1 1/2 tablespoons sugar. Separate 3 or 4 eggs and beat whites stiff and yolks until thick. Add dry ingredients alternately to yolks with 1 cup milk, 1/4 cup melted shortening. Add corn meal mixture. Beat well and fold in whites. Bake on hot waffle iron.

Amount: About 6 to 8 waffles.



Raley's MEAT makes the MEAL

JANE BARTON conducting the Homecraft Institute, which opens tomorrow at the Shakespeare Clubhouse, has selected and will use EXCLUSIVELY, choice cuts of meat from Raley's Meat Market, using Swift's Branded STEER BEEF for her demonstration in cooking.

Prideful cooks know WHERE to BUY Choice, tender Meats
You too, should follow JANE BARTON'S advice.

For Better Baking
use **RUMFORD**
BAKING POWDER
12 oz. can **21¢**

Chocolate
Ghirardelli's
Ground
lb. can **29¢**

Pen Jel
Economical
to use
Never Fails
Pkg. **10¢**

Low Prices For Institute Week, April 20th to 23rd

Bottom Round—Fine Oven Roast	
BONELESS BEEF ROASTlb. 25¢	
Swift's Premium	
HAM SLICES2 for 25¢	
Fresh and Lean	
GROUND BEEFlb. 13 1/2¢	
Easter Sugar Cured—By the Piece	
BACONlb. 25¢	
Fancy Fresh Fricassee	
CHICKENSlb. 25¢	

BISCUIT FLOUR	Globe "A-1"	Pkg. 25¢
CRACKERS	Snowflake Gra'm.	2-lb. cart. 29¢
COFFEE	Shurfine	lb. pkg. 25¢
	Ground at time of purchase	

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COMPLETE FOOD STORE

We set the Smartest Tables with Beautiful COMMUNITY PLATE

Complete six-place service
of 26 pieces in handsome
FREE Tarnish-Proof Chest

\$32.50



The Garland Chest

Handsome Oriental Lacquer Decor In Chest containing 6 each, Knives, Forks, Teaspoons, Dessert or Soup Spoons, and 1 Sugar Spoon and 1 Butter Knife.

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We're rather proud of the beauty we've helped to bring to smart tables about town with lovely Community Plates! Let us help you express your personality in this exquisite Silverware of lasting quality.

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Dress Up Your Home For Spring

CURTAINS
49¢ pair

Full Length Curtains
\$1 to \$2.50

TURKISH TOWELS
(colored)
SPECIAL
29¢ and 49¢

White Huck Towels.....**15¢**
Glass Towels.....**15¢ & 25¢**



LINEN SETS
\$1 to \$2.95
Yd. Damask. **59¢ to \$1.29**

Chenille Spreads
\$3.95 - \$5.95
\$6.95

Candlewick Spreads
each **\$2.50**

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O'Donnell Building

Placerville

\$171,250 VALUE OF BUILDING PERMITS FOR CITY IN YEAR ENDING APRIL FIRST

Building permits for the twelve months ended on April 1 in Placerville show that during that time new construction of a value of \$171,250 was undertaken.

This is according to a report compiled by City Clerk Esther A. Mahler. The permits include thirty-one issued for new residences and garages; twenty issued for improvements to dwellings, twenty issued for new busi-

ness buildings or improvements to business buildings; and the permit for Placerville Grammar school.

The school job, \$40,000, was the largest single unit.

The erection of new residences and garages represented an aggregate value of \$68,600 and the total cost of improvements to dwellings was \$8,715.

The total value of new business buildings and improvements was \$53,935.

The total figure is considered a fair reflection of the continuing growth of the community, and of the community's interest in the various phases of the liberalized financing for home and business building made possible under the Federal Housing Act.

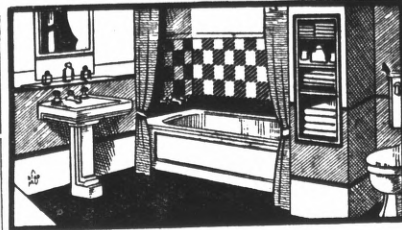
A number of new homes are known to be planned in the community and a continuance of brisk activity in building is foreseen.

HOMEBUILDING IN UPWARD SWING SINCE FIRST OF YEAR

WASHINGTON, D. C.—An upward trend in the field of home construction and financing during the early months of the year was indicated today in an article in the Federal Home Loan Bank Review, official organ of the Federal Home Loan Bank Board.

Coupled with a decline in the rate of foreclosures on property, a drop in the price of building materials and a slight rise in employment in manufacturing industries, the acceleration of home building was believed to indicate that the building trades are fast emerging from the recession.

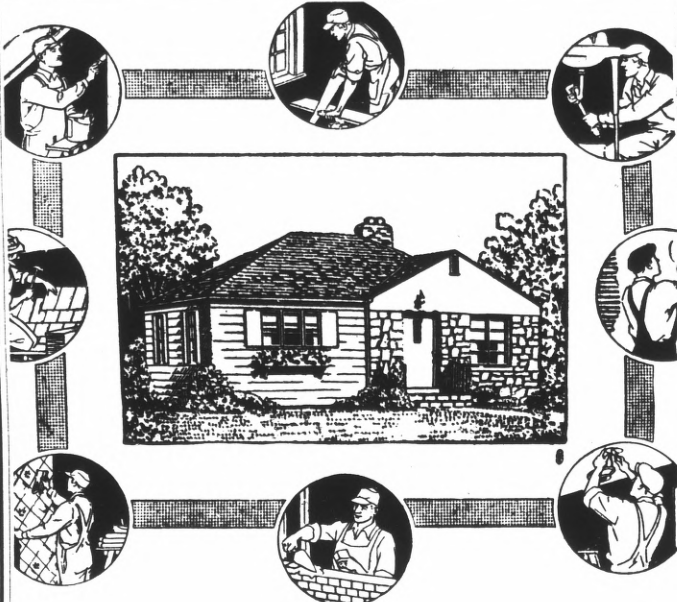
Most encouraging of the data presented by the Review was a 24 per cent increase in building permits is-



sued in February as compared with January. Completely ignoring New York City, where a year-end change in construction codes caused an abnormal rush of permits, the Review found that in the rest of the nation building permits granted in cities of more than 10,000 population totaled 8173 in February as compared with 6231 in the previous month.

"This 24 per cent increase," the Review said, "compares very favorably with an average seasonal increase of 8 per cent from the years 1930 to 1936. That it was nationwide is shown by the fact that 35 states and the District of Columbia participated. Further, in 15 states the February volume was above that of February last year. The total cost of dwelling built in all cities of 10,000 or more population was \$29,145,700."

Saving and loan associations advanced \$43,290,000 in February for the construction, purchase, refinancing or reconditioning of homes as compared



Of the Many Things in Building

Good Plumbing

... is One of the Most Important

YOUR HOME is only as modern as the bathroom and kitchen. Good plumbing and fixtures are essential.

We have some fine values in modern built-in bathroom and kitchen sets, and our service men KNOW HOW to install them, quickly, efficiently.

We represent all the leading wholesale dealers in plumbing supplies. Be sure to see our selection before you build or remodel.

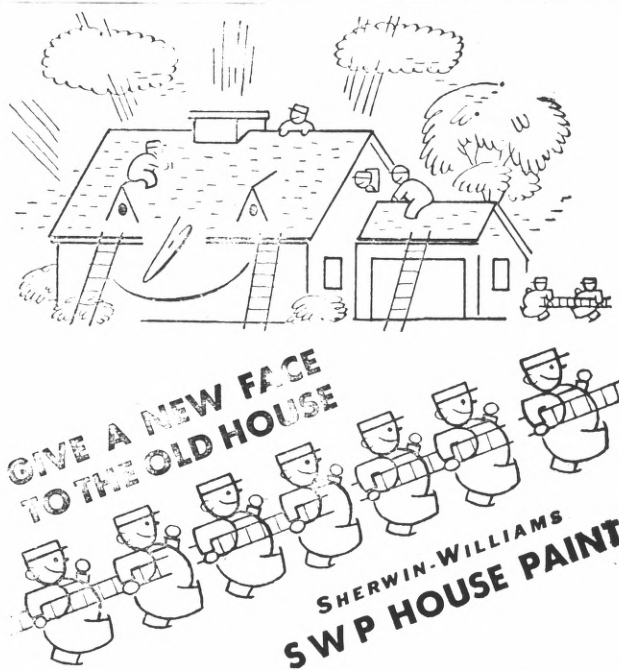
For the best and most complete plumbing and heating supplies and service—come here first!

HOT WEATHER IS COMING—See us about air conditioning your home, office or store NOW!

Lewis and Lewis

253 Main Street

Phone 35



A COAT or two of Sherwin-Williams SWP House Paint—that's giving the old homestead a real beauty treatment! And you'll find that beauty far more than skin deep... SWP gives thorough, longer-lasting protection. Costs less to use, too. In every gallon of SWP there's

more square feet of paint... paint that spreads and covers as only top quality paint can.

We're proud to sell SWP and we're even prouder that we can sell such quality at the reasonable prices we feature. In pure white and a variety of rich colors.

The Sportsman's Shop

S & W PAINT HEADQUARTERS



Let Us Help
You Solve
Your Building
Problems

IF YOU are planning to build at all... Now's the time. Circumstances surrounding building in particular and the country in general make this an opportunity not to be missed! Have the home you always wanted... be proud of the home you live in. You'll be surprised to find how easy it is. Come in today! We are equipped to help you plan exactly the kind of home you want. We have a complete selection of 1938 house plans from which to choose. Our twenty years of building experience will help solve all your problems. We can arrange all financial details. Come in for a free estimate.

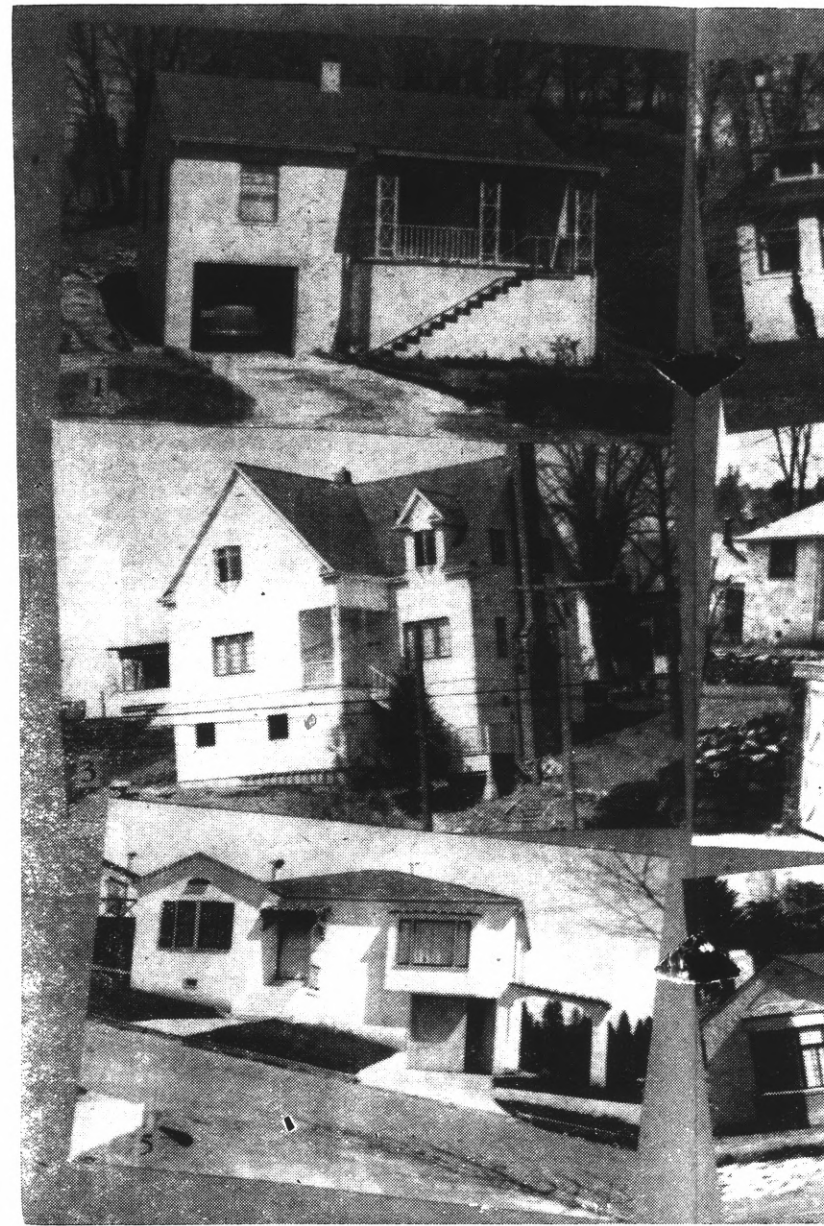
Frank K. Schmershal

Placerville

BUILDER OF GOOD HOMES

Phone 672

HOME BUILD REPAIR-REMODEL-PAINT



AMONG SOME OF THE NEWER HOMES IN THE COUNTY SEAT are these, in residence of Mr. and Mrs. Bart Arundel on Cedar Ravine; upper right (No. 2) the home of Mr. and Mrs. Charles Gardella, on Spring Street; center right (No. 4), the charming new residence of Mr. and Mrs. Roy G. Strum, in Bungalow Terrace; and lower left, the home of Mr. and Mrs. Merco Petach.

Install One In YOUR Home



Arduous wash days become simple for the householder with this new Bendix home laundry, recently developed appliance which washes, rinses and damp-dries clothes ready for the line in a single series of automatic operations. Two electric dials govern the time of soaking, washing and rinsing—depending on the nature of the materials—and the only operator effort required after setting the dials is the adding of soap, as the housewife in the photo demonstrates for a neighbor. The compact machine is extremely tidy, and its speed cuts wash day time in half.

DILLINGER'S

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with \$41,132,000 in January.

"Manufacturing employment," the Review said, "was at an index of 101 last August (the 1926 yearly average being equal to 100). Following that high point, it declined until January, 1938, it stood at 81.1—a drop of nearly 20 per cent. The upturn in February was only four-tenths of one per cent, but it does suggest a break in the decline."

"Factory payrolls also reached a peak in August, 1937, of 100.1—slightly less than employment—and then declined through January to 69.0. However, in February payrolls increased 19 points, or 2.8 per cent. This correspondingly greater increase is reflected in an increase in the average wages paid during the month. "The index of real estate foreclosures in metropolitan communities for February was 157 as compared with 170 for the previous month. (The index also is based on 1926 as equal to 100.) The decrease between these two months of slightly more than 7 per cent was below the six-year average January to February drop of 10.1 per cent. However, the index is 20 per cent less than the February, 1937 index of 196. For the first two months of 1938, the index shows foreclosures to be 21.8 per cent less than for the corresponding period last year."

"Wholesale building material prices have been declining since last May, according to the Department of Labor index. However, all types of materials have not participated in this decline. Cement and structural steel have remained stationary during that period—the former at an index of 9.5 and the latter at 114.9. Other materials have declined generally so that the average stood in February at 9.1 per cent of the 1926 base of 100."

STAYTON, Ore., A tear vase which was used in the Holy Land centuries at an exhibit sponsored by the Stayton woman's club.

BUILDERS' PAGE

L-PAIN UP-MODERNIZE..



Wool Marketing Loans Are Available

Farm Advisor Ivan Lilley has received word that at the request of the National Wool Marketing Corporation, a fund has been made available to which woolgrowers may apply for loans to assist them in marketing.

The loans will be made by the Commodity Credit Corporation under the Agricultural Adjustment Act of 1938 at 4 per cent on a schedule based on 75 per cent of the pre-war parity price.

The plan, it is said, has many desirable features which tend to make it attractive to those requiring such loans. Further information on the subject may be obtained from the Farm Advisor, or by addressing the California Wool Marketing Association, James Kershaw, manager, at 595 Mission Street, San Francisco.

COLUMBIA, (UP)—A wild duck here took a lesson from Santa Claus and flew down the double chimney at the residence of Mrs. L. R. Tadlock. It flew down the side that opens into the fire place instead of the heater stove.

RECENT AMENDMENT OF FHA TERMS SPURS INTEREST IN NEW HOME BUILDING

The fact that Spring building fever is in the air is evidenced by the number of inquiries that are being received by the local Bank of America concerning building loans.

The recent amendments to the Federal Housing Act have, in all probability, acted as incentive for those who have been contemplating a home for some period of time to finally take action and bring their dreams to realization.

Under the terms of the act homes may be constructed with a moderate down payment as low as 10 per cent of the appraised value of the house and lot, and the balance over a period of years on terms which are comparable to rent. Procedure in obtaining these loans has been simplified and each application is considered on its individual merits; the final result being a sensible financial program cut to fit the budget and circumstances of the individual applicant. In addition to the proper financial set-up the applicant also receives the assurance that the home built or purchased under this plan, will be of sound construction.

Of particular interest to owners of business properties, older dwellings, and those desiring low cost homes are the Modernization Features of the Act. Under this section loans may be granted for the erection of new residences up to a minimum amount of \$2500 and for a period of 7 years and 32 days. In addition to this gas stations, rent cabins, garages, small business buildings, etc.,

may be constructed. The maximum time on this type of loan being 5 years and 32 days.

For the owners of business properties and apartment houses, older homes etc., a maximum loan can be made up to \$10,000 for a period of 5 years for the purpose of modernization, such as, new store fronts, air cooling systems, heating systems, new roofs, painting and practically any other improvement

that becomes a permanent part of the real estate concerned.

It is therefore anticipated that the building activity now so evident on Main Street will be continued as more and more property owners take advantage of this feature of the Act and bring their property up to date so as to preserve its value and increase its income for many years to come.



Make That Dream House Become a Reality

"DON'T be a Dreamer—Be a Doer," applies to building your own home just as well as it does to anything. And, after all, why don't you build your home—a place to live in, love and be proud of—you can do it with a reasonable down payment, paying the balance in monthly installments that probably won't be any higher than what you now pay in rent. R. A. Black is at your service!

New F.H.A.
Finance Plans
Make It Easy
to Build and
to Pay for
Your New
Home!
Inquire!

Contracting
We'll Build Anything!
Repairing
or Remodeling
See Us!
Lumber-Millwork
Quality Lines,
Reasonable!
Roofing
All Kinds—All Prices!
Drain-Boards
Tile and Plastering!

R. A. BLACK

Contractor and Builder
El Dorado, California



Plans
Materials
Estimates

SECURITY starts with home ownership. Building the home of your own gives you the stability and respect of responsible citizenship. Every family deserves a home of their own. Learn how easily your dream home may come true. We supply plans, materials and estimates. Our years of experience and advice are at your service without obligation.

SEE US ABOUT FHA LOANS!

We Stock PALCO Insulation WOOL
The Diamond Match Co.
60 Yards in Northern California
A. H. Malm, Manager Phone 113

COSTS OF HOMEBUILDING ARE ENUMERATED BY FHA CHAIRMAN

By L. J. ANDERSON
County FHA Chairman

Since my appointment as chairman of the local Federal Housing Administration Committee, many people have asked questions concerning the list of housing costs. The following should be of interest to those contemplating an FHA loan. The example is based on a \$4000 home. Taxes are estimated for this locality.

1. Total cost of home, to build or buy, \$4,000. Down payment will be 10 per cent, or \$400. If you build on property you already own, which is worth this amount no cash will be required for this item.
 2. Cash for fire insurance, for three years, approximately \$27.
 3. Initial payment on mortgage insurance, \$15.
 4. Appraisal fee, for a loan of \$4,000, \$10.80.
 5. Taxes in advance, estimated for this locality, \$30.
 6. Legal cost of drawing papers, recording documents, etc. estimated \$20.
 7. If necessary, title search, or title insurance policy, should be covered by a cash provision of approximately \$35.
- If the home planned costs more than \$4,000, then the cost would be proportionately greater, if less than the \$5,000, then the necessary cash outlay would be less.

PIGEONS STOP CLOCK

PAINESVILLE, O. (UP)—The court house clock was stopped and thrown out of gear by the unusual weight of dozens of pigeons that used the hands for perches upon which they clustered to sit and sleep.



Here It Is!
Homes Built for Sale



Beautiful Homes at Moderate Prices . . .

It costs no more to build a home reflecting attractiveness with ideal convenient rooms. Why not be independent and have a home of your own. I build a house the size you desire, and you can inspect it day by day through construction, and when completed you may buy it if you like it, as by then you know the quality of the place you are buying. If you do not like it when completed you are under no obligation as I do not ask for any contract or deposit.

When you make an investment as important as a home you have the right to know the kind of security we are giving you; all of my homes in Bungalow Terrace Sub-division have been accepted by the Veterans' Board and the FHA, which is your guarantee of a well-constructed home.

See me for information regarding this ideal way to own a lovely home.

GEORGE A. COLE, Builder

For Appointment Phone 482-W

206 Elm Ave.

FOR SPRING CLEANING



Paint up—"inside, outside, all around the house"—with

PITTSBURGH PAINTS

SUN-PROOF. The ideal protective paint for exteriors. Imparts new beauty that lasts. Covers up to 25% more surface area than ordinary paints. Price per gallon.....\$3.75

WALLHIDE. Brings a new soft-toned sheen to walls and ceilings. Washes easily. Available in 15 soft-petal and 12 semi-gloss shades. Price per quart.....\$1.05

WATERSPAR VARNISH. Adds new life and sparkling luster to scuffed floors. Easy to apply. Dries in 4 hours. The best there is for economy and results. Price per quart.....\$1.45

WATERSPAR ENAMEL. Makes shabby furniture and woodwork bright and new in almost no time. Brushes easily and produces a finish that lasts for years. Price per quart.....\$1.55

VAN'S Pots and Pans

COLORS BY NATURE—PAINTS BY PITTSBURGH

PITTSBURGH PAINTS

Smooth as Glass

WALLHIDE • FLORHIDE • WATERSPAR • SUN-PROOF

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How To Pack

It is quite a science to pack things so that they will not be broken in moving, will occupy the smallest possible space, can be easily handled and found readily when needed. When about to pack, one should provide a supply of barrels, boxes, pasteboard cartons, bundles of newspapers and rope.

Books are heavy and it is best to pack them in small boxes. Fine furniture should be wrapped or covered to keep it from getting scratched. If you are to move by train, it must all be crated. Dresser drawers should be left empty or packed with very light things, as fluffy curtains, best dresses which must not be pressed together, lamp shades or hats which require space but are not weighty. The drawers should then be locked or roped shut. If the belongings of each dresser and closet

are packed together and labelled, this lightens the task of re-assembling.

Mattresses must be rolled and tied, and the bedding for each bed dealt with in the same way, unless the move is from town to town in which case it may be needed to help pack other things. Linens should be packed in a paper-lined carton. Pictures should be so fitted together that the frames and backs protect the glass and delicate parts. A strong box and bedding are useful for packing pictures.

Screws and attachments belonging to each piece of furniture should be placed in a cloth bag and tied securely to that piece or kept in a box for such things, each fitting labelled that it may be put back where it belongs.

Barrels are the best receptacles for dishes, pottery, ornaments, etc. These should be wrapped in old newspaper, with a double twist around handles and these so turned as to be protected from bumps or pressure. Smaller pieces may be fitted into larger ones.

Kettles and pans will serve to protect delicate pieces. A cushion at each end of the barrel will make for safety.

Canned fruit in glass cans and bottles of liquids are packed in tubs, which are left open, and the fruit will be kept right side up. Kitchen utensils may go into clothes baskets, the boiler or paper cartons. Last-day provisions are to be eaten, given to the neighbors, packed as lunch, or stored in bushel baskets.

Eggs

This is the season when eggs are abundant and inexpensive. They are nutritious, easily digestible, and rich in the materials needed for bodily growth and upkeep. They are valuable for their content of iron and phosphorus, and for their vitamins A, B, D, and G.

Eggs should be cooked slowly. Perhaps the best way to cook an egg is to cover it with cold water, heating this gradually to the boiling point, but not permitting it to boil. To boil an egg toughens the white of it. For a soft boiled egg, remove the pan from the fire when the water begins to simmer, cover it and let it stand a few minutes. The length of this time depends upon the size of the pan, the amount of water in it, the number of eggs cooked at one time, and the temperature of the water. To hard-boil an egg, leave it in the water for a half hour and hold the water just below boiling temperature.

To poach an egg, break it into boiling, salted water, cover and remove immediately from the fire. For frying, eggs are broken into hot fat and cooked slowly. Baste the top by dipping hot fat over them with a spoon. Eggs may be baked in a buttered baking dish set in a pan of hot water. Eggs are used in all sorts of combinations: salads, sandwiches, souffles, escallops, cakes, muffins, creamed pies, custards, puddings, and fritters.

Hot Cross Buns

"One a penny, two a penny, hot cross buns." This "Good Friday Bread," is still served in many homes over the world on the Friday before Easter. It is made by adding raisins and cinnamon to biscuit dough and baking as usual. When done, top each bun with a cross made from frosting. The easiest method is to use confectioner's sugar. Tradition requires that "yeast dough" should be used for the biscuit, but any recipe for quick breads or sweet biscuit will do.

Banbury Tarts

To make Banbury tarts, fill pastry shells with a sauce made by combining the following ingredients: one cup each of currants or raisins, chopped nuts, and sugar; the juice and rind of one lemon, one egg, one tablespoon of melted butter and one tablespoon of water. Bake.

Fashions, Fads, Foibles

Popular shades for dress hosiery are carrot yellow and off-black. For more common wear, gunmetal and brown are favorite colors.

Hats are becoming more and more venturesome. The head-fitting crown, with no brim at all, reaches higher and higher into the air, and where it leaves off, a "stick-up" twists and whirls its way toward the zenith.

Fitted lingerie helps attain the "pencil silhouette." Bumps and excess folds are taboo. Underslips, tops and skirts, are cut on the bias to make for figure-fitting lines.

Beauty experts tell us that hair, swept high off the face and neck, makes a woman look older, no matter how stylish.

Sweet Greenery

Vines have a faculty of correcting building defects and softening outlines. They give a homelike appearance to a house. Some favorites are honeysuckle, trumpet creeper, clematis, matrimony vine, ivy and climbing roses. When setting out a vine, dig out the poor soil an drill in with the best soil to be found, then pile a basketful of manure on top of this. Protect the vine for the first few years with stakes about it. As it climbs, give it a trellis to cling to.

Fragrant, old-fashioned hedges lend privacy to the home. Some of these are sweet briar, jasmine, rosemary, lavender, musk, marjoram and lilies.

Baked Ham

A favorite Easter meat is baked ham. Place it in the roaster, fat side up, and bake it uncovered, in a slow oven, about twenty-five minutes per pound. About an hour before it is done, remove the rind, moisten brown sugar with some of the drippings and rub on the ham. Dot it with whole cloves and finish baking. Increase the heat the last ten minutes, to brown the ham.

For a different flavor, combine the brown sugar with sweet pickle juice, poured from a can of pickles, and baste the ham with this instead of rubbing brown sugar on it. Crushed pineapple may be combined with the above mixture, giving a pineapple coating; or pineapple slices may be attached to the ham with toothpicks and baked with the ham during the last hour.

APRICOT GLAZE

Soak a fourth-pound dried apricots in water several hours; drain, remove skins, return to water in which they were soaked, cook slowly 15 minutes. Press through a sieve, add sugar, mix well and pour over the pie filling. Cool and serve.

TIME TO GO

Unpleasant aftermath to visits from neighboring children can be sidestepped by seeing that the children always leave at the time set by their mothers. The simplest way to assure their departure on the dot is to set the alarm clock for the time they are supposed to leave. It is well to allow 10 minutes or so leeway to permit toys to be picked up and wraps put on.

BAKE ONE POTATO

It is troublesome and expensive to heat up the oven to bake just one potato. Here is the way to do the baking on top of the range. Set a small lid inside a pound coffee can. In this, place the potato which has been rubbed with saltless grease. But the lid on the coffee can tightly and a medium-sized potato will be baked in about 35 minutes.

TEA PRETZELS

To make them, simply use or make up a batch of any plain, rich, refrigerator cookie dough (minus dates and other "interfering" ingredients). Remove it, thoroughly chilled, from the modern air-conditioned ice refrigerator. Pinch off small balls and roll on a lightly floured board, to pencil-like strips, 6 or 7 inches long. And here is where it helps to have a pretzel-bender in the family! Carefully twist them pretzel-wise, brush with beaten egg diluted with milk and bake as usual.

SHINY APPLES

Wash and core apples, beginning at blossom end. Pare skin down an inch from top. Fill centers of apples with chopped raisins, sliced pasteurized dates, or with candied ginger and shredded coconut. Mix maple or dark karo with water (½ cup syrup to ½ cup water is enough for 6 apples) and pour over apples. Bake in hot oven about a half hour until apples are tender. Baste during cooking; if necessary, add more water during cooking.

"Yes Indeed!"

Says Jane Barton:

Your wardrobe IS an important part of the HOME ECONOMICS PROGRAM

— And —

you'd be surprised how spic and span garments you were thinking of discarding can be made to look, at very little cost, by sending them to the

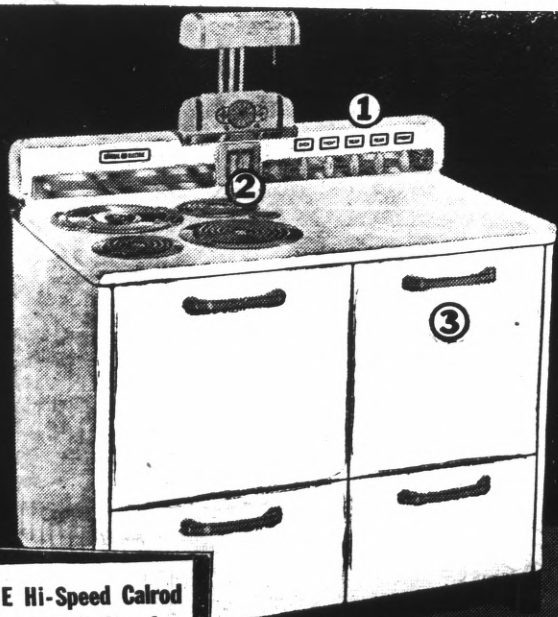


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Call and Delivery Service

TOMORROW'S RANGE IS HERE TODAY!

THE NEW 1938 GENERAL ELECTRIC



Mrs. America—Here's Your New Range! You've wanted a new range, Mrs. America—a brilliantly beautiful range that cooks foods better and requires less of your time and effort than old-fashioned methods. Here it is—the new General Electric! New in styling. New in automatic features. New in downright dollar-for-dollar value! Your new G-E Range will be one of the best investments you'll ever make!

You'll Want These Three Thrifty Features!

G-E Hi-Speed Calrod Cooking Units for both Surface and Oven Cookery

• Porcelain Unitop • No-Stain Vent and Oven Moisture Control • Adjustable Non-Tip Sliding Shelves • Automatic Interior Oven Light • Automatic Oven Timer • Built-In Minute Minder Chime • Generous Sized Thrift Cooker • Large Storage and Warming Compartment. All features are found in some General Electric models and some in all models.

1 TEL-A-COOK LIGHTS. Inform you instantly when and where the current is on. Save electric current by eliminating needless waste. A new, exclusive G-E feature.

2 SELECT-A-SPEED CALROD COOKING UNIT. Five cooking heats from one unit, with one switch! Hi-Speed, Half-Speed, Quarter-Speed and Thrift-Speed; for keeping foods warm, a new Low-Speed.

3 TRIPL-OVEN. Three ovens in one! 1. Speed Oven for single shelf cooking—400° in five minutes—saves up to 40% in current. 2. Extra-large Master Oven. 3. Generous Sized Super-Broiler.

THE SPORTSMAN'S SHOP

Masonic Temple

DON GOODRICH

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Anyway You Use It, Tastes Better



HERE'S WHY IT'S BETTER

1. **Healthy Herds** form the source of Pino Vista milk. They're carefully fed and kept on a spotless, modern farm. Tested frequently.
2. **Scientific Tests** keep Pino Vista pure. Cows are tested; milk is tested. Science assists in every stage of production.
3. **Modern Methods** are the only kind used by Pino Vista. Production, equipment and distribution methods are the best and latest.
4. **Rapid Delivery** brings you milk that is fresh and wholesome... only a few hours removed from the farm. Try Pino Vista today.

Other Products are:

Ice Cream — Cream — Cottage Cheese — Fresh Orange Juice! Just telephone your needs to 337-W

Pino Vista Dairy

AND ICE SERVICE DEPOT

Fred H. Miller

Placerville



FOR THOSE WHO FAVOR THE FLAVOR

Every day Arcade Bakery produces 1,000 loaves of rich flavored, fine textured bread for the fastidious people of El Dorado County! Your family, too, will enjoy this better bread that makes a good meal perfect... they'll flavor the flavor! The next time you visit or order from your grocer, insist upon ARCADE BREAD.

ARCADE BAKERY

Main Street

OTTO HERRMANN, Prop.

Phone 38

Here's Mother's Day Cake

Shortcake Delicious When Topped With Strawberry Bavarian; It's Regal

There's really nothing new under the sun—unless it be the kind of cake we are going to suggest for Mother's Day. It is called a Strawberry Bavarian Shortcake. And no ordinary strawberry shortcake is this one, for it is a clever two-in-one combination of cake and strawberry Bavarian.

The simplest kind of one-egg butter cake forms the foundation of this regal dessert. It is suggested that this be baked in a 9-inch square loaf pan so that, when baked, there is room for the Bavarian mixture on top.

Now here's the trick. Turn out the cake, wash the pan and replace the cake in the pan with two sheets of wax paper crossed in the bottom and extending out over the edges. (This simplifies removing the finished dessert from the pan.) Then top with:

BAVARIAN STRAWBERRY

2 tablespoons gelatin
1/2 cup cold water
1/2 cup boiling water
3/4 cup sugar
1 1/2 cups crushed strawberries
1 cup whipping cream (whipped)
Soak gelatin in cold water for about 5 minutes. Add boiling water and sugar and stir until dissolved. Add crushed strawberries and chill until slightly thickened. Then fold in whipped cream and pour over cake. Chill until firm.

Perhaps the best thing about this recipe, aside from its delicious good-to-eat-ness, is the fact that the prospective hostess can make it the day be-

DEALERS IN APPLIANCES DRAW LOTS FOR "KITCHEN"

Each year when Jane Barton, Homecraft editor of the Pacific Rural Press, comes to Placerville to conduct the El Dorado County Homecraft Institute it has been the custom of appliance dealers in Placerville to furnish her with complete kitchen equipment to use in her "kitchen on the stage" at the Shakespeare Clubhouse.

This year being no exception, the same thing will be done. This selection of appliances for the stage is accomplished by drawing lots among the six dealers, and by this impartial method the following selections have been made:

General-Electric range, through courtesy of the Sportsman's Shop;

Frigidaire refrigerator, courtesy Furniture Exchange;

Maytag washing machine, courtesy J. H. Rhodes;

Easy electric ironer, courtesy C. S. Collins;

Kitchen tables, courtesy Dillinger's.

fore and "get the dessert out of the way"! When stored in a modern air-conditioned ice refrigerator, both the cake and Bavarian topping will remain fresh and just-rightly moist, because the new ice refrigerator not only keeps foods cold, but provides proper moisture and clean-washed air as well. In fact, it is now being recommended that the homemaker place her cakes, even angel food, in her ice refrigerator for fresh-keeping.

When ready to serve the shortcake, lift out from the pan with the wax paper, remove the paper and furnish with whipped cream and whole, unstemmed strawberries.

Alkali Soaps Not Suited To Laundering Hosiery

Hosiery, lingerie, and other dainty silk or rayon underthings require care in washing. Have the water lukewarm for both rinsing and washing. Labels on certain kinds of hose state not to use soap, but if you use a good neutral soap, you can disregard the label, for it is on account of alkali soaps that manufacturers rule out all soaps. Excess alkali in soaps cause a weakening of the silk and sometimes affects the dye.

A mild suds is used and to make it, try tying a small amount of granulated soap in a piece of cloth or bag and swishing it through the water until the right amount of suds results. Never put hose through a wringer, rub on an ordinary washboard or press with iron. Turn in the rinse water, squeeze out as much moisture as you can, then shake well, shape the seam along one edge, and stretch out gently lengthwise. Hang in the shade where the wind strikes it, or indoors in a draft away from stoves or radiators.

Stockings last longer if several pairs are purchased at once and worn alternately; also if they are washed as soon after wearing as possible.

Amount Of Flour Varies With Types Of Pie

In berry pies made with fresh berries, allow two tablespoons of flour to 3 cups of berries. When canned fruit is used, allow 2 tablespoons of flour two cups of berries and 1/2 cup juice. Mix the flour and sugar together to avoid lumpiness and sprinkle them lightly over the berries, mixing carefully until fruit is well coated.

OLD SALT LICKS REMAIN AS TESTIMONIAL TO KENTUCKY PIONEERS

It was in May of the year 1774 that Captain James Harrod and a band of forty-one intrepid men descended the Ohio River from the Monongahela, and reached that spot in Kentucky which is today known as Harrodsburg. Harrods-town, or Old Town, it was first called. It was on this spot corn was first planted and grown in the fertile soil of Kain-tuck-kee.

In the records of pioneering days there is frequent mention of the deprivations, greatest of which seem to be the scarcity of salt, sugar and bread. Daniel Boone, the strong and silent wilderness scout, traveled in the wilds for months and missing companionship less than the bread and salt which was essential to life. The lack of salt was a severe trial, and not all were willing to endure the rigors of such deprivation.

For finding the supply of salt in the wilderness the pioneers depended on the guidance afforded by deer and the other wild animals. By observing the paths made by these creatures, they were able often to locate salt licks, where the animals congregated to secure this necessity of life. In Kentucky to this day the old salt licks remain, Mayslick, Blue Lick, and others near the original settlements, memorial to man's need for salt. Equipped with salt, corn bread, corn meal mush, and the guts of the pioneer, these forefathers of ours fought and won the fight on the wilderness.

Baker Was Leader In Social Rebellion

Jack Straw, a London baker, was one of the three leaders of England's first social rebellion. In 1381, Straw with Wat Tyler and John Ball, a priest, organized an uprising of serfs which eventually won greater liberty for the lower classes. Before the rebellion was put down, 1500 persons, including Ball and Straw, had been executed.

Because of wet weather winter spraying for gray scale has lagged in Tulare County.

Spice Cake Is Favorite

Recipe Calls For Sour Milk, Nut Meats Toasted And Then Chopped Coarsely

1/2 cup shortening
1 1/2 cup sugar
3 eggs
1 1/4 cup flour
1/2 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1/2 teaspoons nutmeg
1 teaspoon cinnamon
2 tablespoons cocoa
1/2 cup sour milk or buttermilk
1 teaspoon vanilla
1 teaspoon lemon extract
1/2 cup coarsely chopped nut meats, toasted.

Cream shortening, gradually adding sugar. Add the three well-beaten eggs. Sift the dry ingredients together and add to the mixture, alternately with the sour milk. Blend in the flavoring and nuts. Pour into two deep eight-inch cake pans or two nine-inch shallow cake pans, well greased. Bake for 30 minutes in a moderate oven, 350 degrees. When cool, ice.

ICING

6 tablespoons butter
1 egg yolk
1/2 tablespoons cocoa
3 cups confectioners' sugar
1 teaspoon cinnamon
1 1/2 tablespoons hot coffee
Cream butter, blending in egg. Sift sugar and spices, adding alternately with coffee. Beat until smooth and spread on cake.

MARSHBANS

Peel and split bananas lengthwise (allowing one banana for each person). Dip in lemon juice. Place flat side up in a baking pan and sprinkle lightly with salt. Cut marshmallows in halves, using two whole or four halves to each half of banana. Place on the split bananas and bake in a moderately hot oven (375 degrees F.) about ten minutes, or until marshmallows are brown.

PILLOWS CAN BE WASHED WHOLE; USE HEAVY SUDS

We used to think it was necessary to take the feathers out of a pillow and wash them and cover separately; consequently, few people ever tried to wash them at home. Now, it has been found that you can wash pillows satisfactorily with the feathers right in them. Here's the way.

If the pillows are old or have weak places, they should be placed in bags of flour sacking or cheesecloth before washing. Then, place in the machine, using an extra heavy suds and warm water. The same precautions should be observed as in washing blankets and it is especially important to have a mild, neutral soap which will not remove the natural oil from the feathers.

If the pillows bag out when first put into the suds, because of air in them; puncture them with a needle, until the air is removed. Wash in two or three different suds, depending on how soiled they are. Then use about four rinses in lukewarm water.

Do not put through the wringer or handle the feathers much while wet. Merely squeeze out water gently when finished washing, then hang in a good wind, out of doors. The wind is important and a sunny, windy day should be selected for pillow washing, or the feathers might mildew before drying.

Wash Crocheted Garments In Two Waters

Proper washing insures the life, color and texture of woolsens. Make a pencil outline of the garment on plain paper before washing. Then, as the garment dries, stretch and shape to outline. To make suds, measure one teaspoonful of granulated soap into dry basin (use less or more soap according to hardness of the water) and add hot water. Cool suds to lukewarm, then wash by squeezing suds through the fabric. It is best to wash at least twice—use new suds for each washing. Rinse in water of same temperature. Dry flat, laying on the outline.

Stub cotton in Tulare County is already putting out new shoots.

See the Beautiful Exhibit of



Ford V-8 and Lincoln Zephyr

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Shakespeare Clubhouse

• Placerville •

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AT YOUR SERVICE LADIES! DURING THE THREE DAYS of the Homecraft Institute we will be glad to furnish free transportation to and from the Shakespeare Clubhouse to anyone living within the city limits of Placerville. Please feel free to call upon us, without any thought of obligation for this service. Competent driver with each car. Just phone 333 for an appointment.



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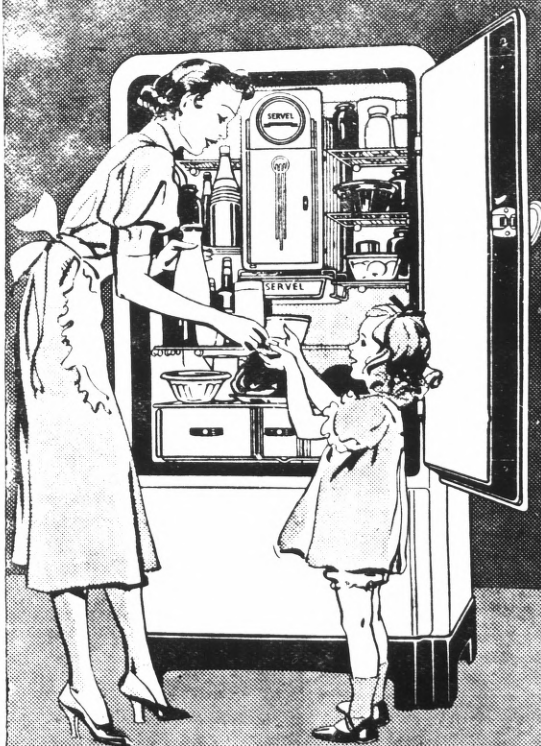
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BRINGS ALL THE JOYS AND SAVINGS OF MODERN CITY REFRIGERATION

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• COOLING DRINKS AND FROZEN DESSERTS

...and it needs no electricity, no water, no daily attention

Life will be happier, healthier for your family with a Servel Electrolux. This famous silent refrigerator runs on kerosene for only a few cents a day. It has no moving, wearing parts in its entire freezing system, needs only one filling of fuel every week or ten days.

And it keeps food fresh in all kinds of weather... gives you all the conveniences of the finest city refrigeration. Best of all, it actually saves enough to pay for itself. Send for full information and free literature.

Save WITH THE REFRIGERATOR YOU HEAR ABOUT... BUT NEVER HEAR



READ WHAT ONE OWNER says:

"Here on the farm we are getting all of the benefits of city refrigeration with our Kerosene Servel Electrolux. It saves work... saves money, yet is silent and never wears out."—Mrs. F. A. Peterson, York, Nebraska.

MAIL THIS COUPON

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Gentlemen: Please send me, without obligation, complete information about Servel Electrolux, the Kerosene Refrigerator.

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Stuffed Apples Make Salad

Pineapple And Nuts For
Filling; Use Coloring
If You Desire

1. Core and peel six apples.
 2. Cook apples, until tender, in a syrup made with three cups water and one cup of sugar and colored with red cinnamon candy or red coloring.
 3. Place each apple in a large cup or mold. Fill cavity of apple with chopped nuts and crushed pineapple.
 4. Dissolve one package of lemon jello in one pint of the syrup apples were cooked in, and pour this mixture over apples and chill.
 5. Unmold, place on lettuce leaf, top with mayonnaise. Serves six.
- Note: Apples may be colored any color desired.
- This may also be used as a dessert by topping with whipped cream and nuts.

SHASTA MOUND

Boil until tender 4 large potatoes, mash and add 2 tablespoons butter, 1/4 cup milk, 1 teaspoon baking powder, salt and pepper to taste. Beat until frothy. Brown 1 pound ground beef in a heavy frying pan, using fat needed and adding 1 teaspoon salt. Brown with it 1 large onion, thinly sliced. Place in greased baking dish or leave in pan and pour on top 1 can corn (1 pound, 4 ounce size, 2 1/2 cups). Spread the mashed potatoes over the top and sprinkle with paprika. Bake until well heated and brown on top.

Time: 45 minutes.
Temperature: 350 degrees.
Amount: Serves 12-12.

MONTEREY LUNCHEON

Fruit Cocktail
Olives
Celery
Nuts
Baked Lamp Chops
Green Rice
Tomato Salad
Stuffed with Cabbage
Finger Rolls
Pickled Figs
Half Peach and Cream
Nuts
Green Rice
Pickled Figs
Walnut Squares
Coffee

ELBOW PATCH

Do not wait for a hole to come in the elbow of the boys' sweater. Before a new one has started to stretch, sew a piece of old wool sock on the inside of the sweater at this point. This gives double wear at the place that usually goes first.

COURSE IN HOMEMAKING IS PROVIDED BY UNIVERSITY

BERKELEY — A four-year degree course in home making, with all of the essentials included—nutrition and diet, food chemistry and technology, household marketing and budgeting, clothing, care of the home and care of the child, is to be established by the University of California with the beginning of the fall semester in August.

The curriculum for the course, which will lead to a bachelor's degree, is being worked out by the College of Agriculture, in which the new course will be included. The course will absorb the present Department of Household Science, which will lose its identity as such, and the present division of home economics on the Davis campus. The department and the division will constitute the nucleus of the new course, but adjustments will be made that will enable a non-degree course to be continued on the Davis campus in addition to the new degree course. To round out this nucleus, the course will draw upon the Department of Household Art, the Institute of Child Welfare and the Department of Education on the Berkeley campus for instructors and other cooperation.

The student may elect to take the first two years of the course on either the Berkeley or the Davis campus, but the third year must be taken at Berkeley. Where fourth year work is to be taken has not been determined. The course will train students for the teaching of home economics in the secondary schools and in extension work, the major being known as general home economics. At the end of the sophomore year an opportunity will be offered to elect majors in nutrition and dietetics, food chemistry and technology, household economics, clothing and textiles, household welfare and child development, so that the student may specialize for employment in these fields.

The course is instituted as the result of extended studies and surveys made by the University in cooperation with the California Farm Bureau Federation.

POTATO PANCAKES

Grate one raw potato, mix with one tablespoon flour, one raw egg, salt and pepper. Fry as thin pancakes in butter or other shortening. Serve with syrup or jelly.



Whenever the recipe calls for cocoa or chocolate... call on Ghirardelli's Ground Chocolate. There's no grating; no melting; no waste. You save time, steps, dishes!

GHIRARDELLI'S
Ground Chocolate

A SMALL INVESTMENT PAYS FOR COMFORT ON HOT DAYS

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WHY SUFFER FROM THE HEAT!

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THE GREATEST VALUE EVER OFFERED IN COMFORT COOLING

FOR HOMES, OFFICES, STORES, FACTORIES, THEATRES, SCHOOLS, AUTO COURTS, ETC.

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GLOBE "A1" PRODUCTS MAKE "A1" COOKS!



That's why JANE BARTON approves them!

You Can Learn How to Bake Successful
CAKES, PASTRY
HOTBREADS
at the

Homecraft Institute

Watch the Practical
Demonstrations of
RUMFORD

all-phosphate
BAKING POWDER

... the scientifically controlled double action leavener which raises batters and doughs to perfection. Rumford is UNIFORM, DEPENDABLE... can never leave any bitter taste.
Buy Rumford and try it!

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NOW - - Enjoy a Rose Petal Complexion!

Your skin acquires the exquisite softness of rose petals—yes, even the delightful fragrance of rose petals—when you start using Armand Blended Cream. Words cannot describe how thoroughly you will enjoy this remarkable new beauty aid. Try it, today.



Five Facial Aids in One
20c, 50c, 75c, \$1.00
At all toilet goods counters

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PEN-JEL
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See how easily perfect jams and jellies are made with Pen-Jel, the original powdered fruit pectin. America's favorite jelly-maker is also the most economical—when you figure cost by finished glass. Just follow simple cup-for-cup method—one recipe for all fruits and berries.

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A GOOD
"Line-Up"
of Quality Products
and Recommended by
Jane Barton



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Baker's Coconut 1/2 pound 16c

Schilling Vanilla 4-oz. 39c

Pen-Jel 2 pkgs. 21c

Hipolite Marshmallow Cream—Jar 27c

Globe Family Flour 10 lbs. 49c

Potatoe Salad Home Style—Red & White—can 19c

Corn Whole Kernel—Golden Bantam 2 for 25c

Peaches Fancy Cling—17-oz. Glass jar 2 for 29c

Pears Spiced—Red & White—2 1/2 tin 27c

Grape Juice Welch's—Quart 43c

Rumford Powder 12-oz. 23c 2 lbs. 51c

Marmalade Orange—King Kelly Brand 2 lbs. 37c

Drip Coffee Maker Schilling's \$1.09
1 POUND COFFEE FREE!

Corn on Cob Niblet—Golden Bantam 12 ears 45c

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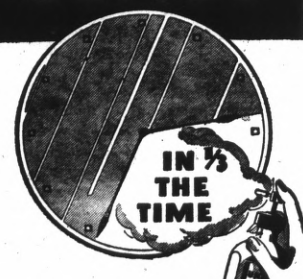
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THE WORLD'S SOFTEST
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Restores Lustre & Sheen
Shines as it Cleans
Economical
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CLEAN GLASS



WITH Union Glass Cleaner you save your hands, your time, your energy. It's crystal clear, stainless, non-smearing. Just spray it on—wipe it off and the glass is clean. Get a bottle today from your grocer or Union service station.

UNION OIL COMPANY

UNION Glass CLEANER

Are You a "Rebellious Housewife"? Come to "THE CONSUMER'S CLINIC" Directed by Jane Barton

Shakespeare Clubhouse
PLACERVILLE
April 20 - 21 - 22

Jane Barton's Consumer's Clinic and Homecraft Institute will help you solve the problems presented by higher living costs. New methods of determining value by simple tests—short cuts to economical shopping—how to get the most out of what you buy.

The Homecraft Institute features western recipes for western homes by a western home economist. It's practical. It's authentic. Everyone invited to take part. Admission absolutely free.

Under the joint auspices of

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PLACERVILLE REPUBLICAN
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50
Door
Prizes
Every
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Demonstrated at the
**HOMECRAFT
INSTITUTE**



WORK-A-DAY hands need not be chapped, discolored, rough, red. Use Chamberlain's Lotion daily and the painful cracking ceases, your hands become smooth and lovely again. Entirely different from other lotions, containing 18 essential oils, Chamberlain's Lotion is a clear, golden liquid, not gummy or sticky. Is absorbed in only 37 seconds. Get a bottle today at any drug or department store.

**Chamberlain's
Lotion**

Now... AN AMAZING NEW KIND OF YEAST

It Keeps Without Refrigeration!
... It's Fast-Acting!

Here at last is a baking yeast that women have always wanted—a yeast that will keep for weeks on your pantry shelf—yet it gives the fast action you've always wanted. Called MACA YEAST this remarkable new baking creation has been tried, tested, by thousands of housewives—they've been thrilled with their results! And MACA YEAST costs no more. MACA YEAST is now being demonstrated by Mrs. Jane Barton at the Pacific Press Homecraft Institute. Every day more women are amazed at what this modern yeast will do. MACA YEAST will be on sale at your grocer's soon. Ask him about it. You'll want to use it right away.



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Heat-seal your home with PALCO WOOL, the fleecy, wall-thick insulation made from Redwood bark. Easily installed. Costs only a few cents per square foot of 4" thickness. Cuts fuel bills. Keeps homes warm in winter—cool in summer. Durable, sanitary, fire-retardant.

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INSULATION
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She Recommends and Uses
These Fine Productsfor Delicious
Cake and Biscuitsuse **RUMFORD**
BAKING
POWDER12 oz.
canYou'll Enjoy
MRS. BARTON'S
DEMONSTRATIONSDon't Miss Them
April 20 - 21 - 22BUY
Well-Known Brands
Their Quality and Goodness
Never VariesTHERE IS NO SUBSTITUTE FOR
QUALITY!

"Cheap Goods" Do Not Satisfy

We recommend the "TRUPAK" line of Corn, Peas,
Asparagus, Pineapple, Fruit Juices and Nectars,
Honey, Preserves, etc.

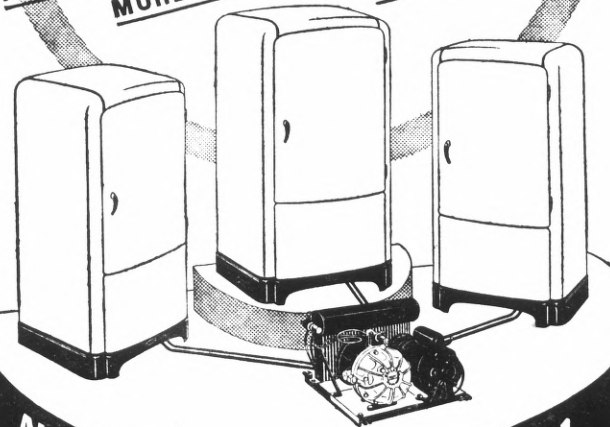
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from shippers in the use of Wooden Boxes**J. H. Quigley**

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Proves the Norge Electric
Rollator Compressor gives you**MORE POWER!**
MORE ELECTRIC COLD!
MORE ECONOMY!**ALL 3 REFRIGERATORS KEPT COLD BY 1
NORGE Electric ROLLATOR COMPRESSOR**Let us give you the facts on this
remarkable test before you buy
any refrigerator! Learn how the
smallest Norge Electric Rollator
compressor—the surplus-powered
miracle-mechanism of re-
frigeration—keeps three Norge
refrigerators cold...how Norge
gives you *unfailing* cold—less
wear—longer life. See the
Norge before you buy!**ROLLATOR COMPRESSOR**
A Shaft Turns—A Blade
Moves—A Roller Rolls
...and there's ICE!**10-YEAR WARRANTY**
on the Rollator* compression unit
you buy today will still be in effect
in 1948...Only Norge has the
surplus-powered Rollator com-
pressor that makes cold by revolv-
ing slowly in a permanent bath of
protecting oil...That's why the
Rollator compression unit—exclu-
sive to Norge—carries a 10-Year
Warranty.

REG. U. S. PAT. OFF.

Dillinger's
"Furnish The Home"
The Thrifty Place to Buy for 20 Years**ICE CUBES SURVIVE FIRE**Perfectly formed ice cubes were found in Norge refrigerators,
twenty-four hours after fire completely destroyed the London
showrooms of Electric & Musical Industries, Ltd., Middlesex,
England. Interiors were spotlessly white, and imitation food-
stuffs of wax remained intact.**MOTHER NATURE STILL
RULES WORLD,
DESPITE CHANGES**The amazing progress made in the
scientific and mechanical fields dur-
ing the last fifty years reveals an al-
most unbelievable ingenuity and re-
sourcefulness of the human brain.However, the fact remains that sky-
scrapers, radios, airplanes, as well as
the scientific discoveries affecting di-
rectly the prevention and cure of di-
sease, have not one whit altered na-
ture's fundamental bodily require-
ments. Thus, while perhaps somewhat
damaging to the ego, it remains that
human beings, no matter what their
attainments, from nature's point of
view are animals and are consequent-
ly circumscribed by bodily needs and
laws that demand compliance. Sleep is
one of these imperatives.One does not need to be unusually
observant to note that for a great
many persons, both old and young,
sleep is not given its proper place in
the program of living. With social and
commercial recreations more or less
constantly in high gear, there is a too
general tendency to consider the bed-
room as a place of last resort, rather
than as a very integral part of healthy
and vital life.Of course, it is quite true that sleep
requirements differ in different people.
However, most adults require on an
average of eight hours sleep a night.
There is a comparatively small group
that thrive on less. And if one be-
longs to this class they can spend less
time in bed than the rest of us. One,
however, should be very sure that their
sleep requirements are less exacting
than for most of us before they plan
for a restricted program. Desire to do
other things rather than sleep, and the
will to do them, do not in the least al-
ter the fact that nature insists for each
particular person that the body habit-
ually obtains the amount of sleep she
dictates as the minimum for abound-
ing health and vigor. To slap nature in
the face by refusing to obey her in
this regard is to open the way very
definitely for a weakened constitution,
for diminished vitality, for a lowered
disease resistance, and incidentally for
the loss of that abundant joy of being
alive than can only be associated with
health.It might be very profitable for a
great many persons seriously to con-
sider the sleep question. It will doubt-
less be surprising for them to realize
that inclination and distractions have
been ruling them in this matter rather
than Old Dame Nature.The point is, to discover what one's
particular sleep requirements are, and
whether less, more or average, and then
reasonably stick to them. It may be
considered fun to burn the candle at
both ends and thus be a sleep-robber,
but nature decidedly doesn't consider
it so. And, believe it or not, nature al-
ways has the last word.SALINAS (IP)—Steve Avila can make
a comfortable living out of the choice
sport of hunting mountain lions. He
has chalked up his 151st victim. He
gets \$45 for each lion in state and
county bounties.**Sunshine Salad Uses
Left Over Yolks**Egg yolks that are left over after
the whites have found their way into
such foods as cakes, boiled icings and
sherberts have always presented a
problem to the thrifty homemaker.
"What to do with them?" is easily
solved by this delicious new Sunshine
Salad.First, cook the egg yolks by slipping
them gently, one by one, from a damp-
ened saucer into a pan of boiling water.
Reduce the heat immediately and sim-
mer the yolks for about 15 minutes or
until they are firm and thoroughly
cooked. Carefully remove them from
the water and allow to cool before com-
pleting the salad. Or better yet, if one
has a modern air-conditioned ice re-
frigerator, the cooked yolks will keep
splendidly for several days in the
cold, properly-moist atmosphere pro-
vided there. With the cooked and chill-
ed egg yolks on hand, the actual mak-
ing of this salad is just a matter of
minutes.Dip each yolk into a small bowl of
mayonnaise, then roll in grated cheese.
For each serving arrange three yolks
on a bed of crisp salad greens and
garnish with slices of stuffed olives.
Chill and serve.**MIXED VEGETABLES IN
THREE DELICIOUS
COMBINATIONS**Good vegetables are so good that we
want all we can get of them. Our sys-
tems want them—our health demands
them.Which is all very nice for everybody
except the one who stays in the kitch-
en to shell peas, string beans, scrape
carrots and husk corn. It is very nice
to know, then, that you can buy can-
ned mixed vegetables all ready to serve
hot with butter, or to toss into a crispsalad, or into a puffy tended omelet
melting with goodness. You'll like them
prepared in such ways as these:**LEMON TEMPTATIONS**Temptations, ever since Eden, are
apples, and they are improved with a
touch of lemon. Core 6 apples and
put them in a casserole; make a syrup
of a cup of karo and a cup of water;
add grated rind of a lemon and pour
over apples; cover and bake about 20
minutes.The 31-acre Carmichael ranch at
Dinuba, has been sold to J. W. Pipkin.**THE WOODEN
BOX MAN**
Says

I'll be at the

Homecraft InstituteFriday, April 22, in
Full Uniform

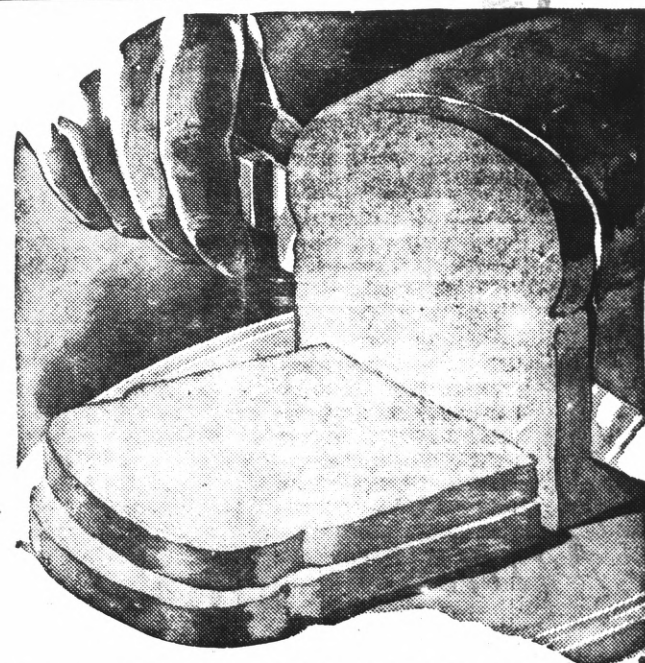
SEE ME—HEAR ME!

I've An Important Message
Vital To El Dorado County
Citizens!El Dorado County
Wooden Box & Lumber Employees
Association**HERE'S
THE
FAMILY'S
Favorite
BREAD****IT SCORED
95 POINTS****OUT OF 100 FOR THE PERFECT LOAF OF BREAD!**Following a test made by the Sperry Flour Company laboratories during a comparison
with other bakeries in the state, Placerville Bakery Bread scored 95 points out of a pos-
sible 100 points for being the perfect loaf of bread. The test was based on these points:
Symmetry of form, Volume, Color of Crust, Evenness of Bake, Break and Shred, Character
of Crust, Grain, Color of Crumb, Texture, Flavor (aroma) and Taste.TRY A LOAF OF Dutch Oven BREAD TODAY
AND CONVINCE YOURSELF OF THE QUALITY**PLACERVILLE BAKERY**

MAIN STREET

OTTO WIECHOLD, Prop.

PLACERVILLE



Cooking School Opening Near

(Continued from page 1)
out "fuss and bother" will be featured on their programs.

The Homecraft Institute covers many more subjects than kitchen-craft. In addition to a certain demonstration, this year's Homecraft Institutes will include a Consumer's Clinic each afternoon in which Mrs. Barton will explain and demonstrate simple tests that housewives can make themselves to determine the quality and value of products. The clinic will also include a discussion of methods of selecting supplies for the home and of means of getting the most out of products, as well as helping home buyers to save money and time.

Jane Barton feels that the rebellion of housewives against modern merchandise is not against the products themselves, but against the poor and inefficient manner of presenting them that has been the custom in the last few decades. Mrs. Barton believes that modern housewives can intelligently select products and use them economically if they have proper means at their finger tips of judging and testing them.

As a special feature of this year's Homecraft Institute, one afternoon will include a series of home building pointers together with methods of arranging furniture in the principal rooms of the house.

The Homecraft Institute has a real homelike atmosphere, yet Mrs. Barton proves the value of running a home on schedule. Every session will start promptly at 2:00 p. m. and close soon enough for homemakers to have ample time to attend to the preparation of the evening meal. The Homecraft Institute will be held at the Shakespeare Clubhouse Wednesday, Thursday and Friday under the joint auspices of The Republican and the Pacific Rural Press. Plan to attend the three sessions and to bring your friends. Everyone is invited as our guests.

High School Pupils To Attend Institute

On Wednesday, the first day of the Homecraft Institute, 41 members of the cooking class at the County High School, under the direction of Miss Irene Anderson and on Thursday, the second day, 50 students from the art and sewing classes, supervised by Mrs. Swansborough will be in attendance. The art and sewing class will also display fine assortments of their handicraft in the main auditorium at the Shakespeare Clubhouse during the Homecraft Institute.

P. F. Volz went to Calistoga Saturday to remain for several days in the hope that treatment there may relieve his distress due to an arthritis condition.

HIGHWAY PATROL WILL HAVE NEW HOME ON MAY 1st

El Dorado County squad of the California Patrol will move into its new headquarters on Broadway about May 1st.

The building is now nearing completion under the supervision of R. A. Black, who states that the work is sufficiently well advanced to assure the building being ready for occupancy on that date.

The building will be more commodious than the present headquarters and will also afford the patrol members a garage in connection with the office, where the state-owned cars and motorcycles will be housed.

Personal Mention

George Ruoff was in town on Tuesday from the Summit district.

Mr. and Mrs. F. F. Moran, on a thirty-day vacation visit to Florida and to Toledo, Ohio, have safely reached the latter place according to cards received Tuesday by friends.

Ranger George B. Young, Forest Supervisor Edwin F. Smith and C. C. Herbert, forest road superintendent, were in the Caldor district on Tuesday.

George Zingel, of the regional forest fiscal agent's office, was a visitor Tuesday at Eldorado Forest headquarters.

A certificate filed for record with Recorder Charles Marsh tells of the marriage Saturday at Shingle Springs before Justice of the Peace W. G. Taylor of Robert Thomas Long, of Roseville, and Jean Kling, of Rescue.

Birth of a daughter, Lilith Marie Riggs, to Mr. and Mrs. Joseph S. Riggs, of Placerville, on April 16, was recorded Tuesday in a certificate filed with Recorder Charles Marsh.

Birth of a son, Tommy Roy Mitchell, to Mr. and Mrs. Mearl Mitchell, of Placerville, on April 15, was recorded Tuesday in a certificate filed with Recorder Charles Marsh.

George Burks was here from Berkeley over the week-end visiting with friends and relatives. George was the winner of the Lion's Club scholarship in 1927, graduating from the county high school that year. He now has a position with the forestry department in Berkeley.

Mr. and Mrs. Jack Donahue left Sunday evening for their home in Madera after spending a few days with relatives and friends, here.

Mr. and Mrs. E. D. Willis spent Sunday at Oakland, where they attended the marriage of Mr. Willis' nephew.

Homer Adams, 31, and William Adams, 20, were taken into custody Monday afternoon by Officer Bob Fowler, of the state highway patrol, and City Traffic Officer D. W. LeBourveau, and are held for investigation. The young men are said to have had a varied assortment of goods in their automobile, which they were offering for sale.

"Pump Priming" Protested

(Continued from page one)

Action ordering decentralization ensignia of membership for members.

Committee reports included:

City and County committee, H. V. Jespersen chairman, on efforts to promote the erection of types of buildings along main highways which would be harmonious with the environment, especially in the wooded sections;

Mining committee, Walter Drysdale chairman — A proposal to sponsor a half-page advertising in the California Mining Journal was deemed more suitable for private support than for support by the chamber of commerce.

Highway committee, Swift Berry, chairman — Reported snow removal equipment went to Fred's Place Monday to open the highway over Echo summit;

World's fair committee, by L. A. Raffetto—The committee has recommended to the Supervisors that the county affiliate with what is known as the Sacramento group for a joint display at the San Francisco Fair in 1939. The committee is also making plans to join with Sacramento in celebrating its centennial in that year.

Additional business of the meeting included discussion of the need for the establishment of a museum to house relics of the pioneer period which are still available. In this connection it was stated that there have been several burglaries at the Kelsey museum and that there is need for the establishment of a building where such relics as would be available to the chamber of commerce might be safely kept and displayed to tourist visitors.

CARD OF THANKS

In retiring as a member of the Placerville City Council I wish here publicly to express my appreciation and thanks for the consideration shown me by our citizens during my term of office. In all matters I have tried faithfully to perform my duty as it appeared to me and with that remembrance of my Council service I can have no regrets. It has been a pleasure to me to have had the opportunity to be of service. In conclusion I wish to thank those who actively supported my candidacy in the recent city election.

PHILIP FROST.

CARD PARTY

The card party to be given by the ladies of the Catholic Church Thursday evening, April 21st, will be held at the Raffles Hotel. Fine prizes and refreshments. Play begins at 8:00. Score cards 35c. 19a1c

Ranger R. C. M. Berriman and assistant, Leo Slattery, were in town Tuesday from Georgetown Ranger station.

Warehouse Sale!

VAN'S "Pots and Pans" have a number of brand new 1937 KELVINATOR Electric REFRIGERATORS! A WAREHOUSE SALE of these magnificent refrigerators... with PRICES SENSATIONALLY REDUCED to clear the warehouse for new models! These fine KELVINATORS are in the original factory crates... they have all the superb features: money saving PLUS-POWER—as much as double the cooling capacity of other well-known 1937 makes! Oceans of storage and ice cub capacity... built-in tray releases... rubber grids in all ice trays... one-piece porcelain interiors... ivory shaded automatic lights and scores of other valuable conveniences. THEY'RE REAL FOOD AND MONEY SAVERS... TREMENDOUS VALUES AT THESE SALE PRICES... AND YOU PAY ONLY A FEW CENTS A DAY THIS IS ALMOST LIKE AN OUTRIGHT GIFT! Adv.

RAINBOW CARD PARTY

Rainbow Card Party, Tuesday, April 19th, 8 p. m. at Masonic Hall. Refreshments and score cards, 35c. 18a2t

EMPIRE

TUESDAY & WEDNESDAY

It's A Great Life!

It's A Great Show!

CLAUDETTE COLBERT

CHARLES BOYER

IN

Tovarich



Jane Barton Says:

A Good Homemaker

... Assembles Quality Products

Buy with Confidence...

Well-Known Brands!

Time and effort expended to effect the saving of a nickle here and a penny there is often a source of a loss instead of gain. Shopping around for an hour in the hope of saving a few cents on a trivial purchase is one sample of this. Another is to Buy an inferior article when a good one would cost but little more.

Red and White Food Products

Are Shipped Into Our Store in Wooden Boxes

WE URGE THE USE OF THIS TYPE CONTAINER AT ALL TIMES!

PIONEER GROCERY

And Meat Market

Delivery Service

Phone 15

"A Fine Thing for the Community"

● HOMECRAFT INSTITUTE

and Cooking School is a splendid thing for the community. It is entertaining, instructive and educational. Don't fail to attend this year—it opens tomorrow.

● CONGRATULATIONS

We wish to congratulate The Placerville (Daily) Republican and The Pacific Rural Press upon the presentation and sponsorship of the ANNUAL HOMECRAFT AND APPLIANCE EXHIBIT.

We also wish to congratulate JANE BARTON for the splendid manner in which she conducts the Homecraft Institute. Each session is highly entertaining and educational.

● TO THE WOMEN ATTENDING

To the Women of El Dorado County, attending the Homecraft Institute, we wish you a most enjoyable time.

VAN'S ... "Pots and Pans"

OUR STORE is a School in itself. You are always welcome to come in and look around—always something new and interesting.



To own a Homesite in Bungalow Terrace Subdivision

Choice building lots, with water, sewage, trees and roads. FHA and Veterans' loan approval. Priced from \$200 up. Any sized lot to meet your requirements.

See J. K. PIERSON

PHONE 120

The Big Orange

Main Street, Placerville

Miller's "OR-LE"

You'll Hear More About It at Jane Barton's Homecraft Institute

The delicious fresh orange Health Drink with Container

GALLON... 50¢ — QUART... 15¢

ICE CREAM

Give us your order for Parties and Picnics

GALLON... \$1.25 — QUART... 40¢

PEARL L. MILLER, Proprietor